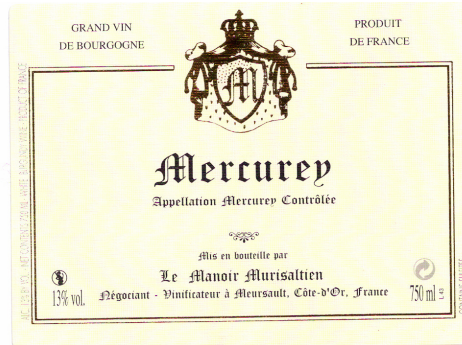


# Mercrey 2006

*Appellation Mercrey Contrôlée  
(White Wine)*



*Grape Variety:* Chardonnay.

*Vineyard:* The largest wine-producing in the Côte Chalonnaise is that of Mercrey. These display many similarities to the white wines of the Côte de Beaune.

*Soil:* The earth more favourable to chardonnay has more clay an, marl or marly chalk.

*Vinification and maturing:* After a soft pressing of grapes berry, the must makes its alcoholic fermentation directly in oak barrels during 8 days. The malolactic fermentation starts naturally thanks to the natural rise of temperatures. The ultimate process consists in aging our wines on selected lees.

*Robe:* Pale gold colour.

*Nose:* Surprising fruity aromas, ferns, and nuttiness with a good freshness of youth that knows how to mature.

*Palate:* This wine had a lot of rich and even vividness. Very good wine after laying 2 or 3 years in a cellar.

*Overall impression:* It's a well-constituted wine, neat and fresh.

*Serving advice:* To best appreciate the qualities of this wine, we recommend you to open it one hour before serving whenever it possible and to serve at 12-14°C.

*Harmonious foods / wines:* This wine goes perfectly with fine fish even in red wine sauce, with white meats in sauce, shellfish, oysters, foie gras, pressed cheeses (Epoisses, Ami du Chambertin...)