

CHÂTEAU DE CHAMIREY MERCUREY BLANC PREMIER CRU 'LA MISSION' MONOPOLE



100% Chardonnay. Pretty golden color with bright reflections. Intense and expressive aromas of peach, citrus, bergamot, pears, green apple, white flowers and vanilla. Buttery with flavors of vanilla, citrus, apple, caramel and stony, chalky minerality. Presents a perfect balance between excellent acid freshness and roundness. Beautiful aromatic persistence and a lingering finish. Serve cold. Pair with scallops, mushroom risotto or fruity cheeses.

Only white Premier Cru Monopole of Mercurey, this wine comes from 1.92 hectare plot. The vines were planted between 1961 and 1997, facing East/South-west in clay/lime-stoney and sandy terrace. 'La Mission' is composed of 3 different small plots, and are 100% owned by the Devillard family. To preserve their integrity, grapes are carefully harvested and sorted out by hand. Following the pneumatic press, juices stay in a vat overnight for a cool settling down and then are directly filled in barrels by gravity. Fermentations and aging take place 50% in traditional Burgundian 228 litres barrels, and 50% in 400 liters barrels during 14 months with around 25% of new barrels. Devillard only uses light toasted French oak coming mainly from Bourgogne, Allier and Vosges forests. The wine spends 3 months in tanks and goes through a light filtration before bottling.

Built in the 17th century, the historic winery at the Château de Chamirey has been renovated in a traditional style, using high-quality, locally-made materials, including Corton stone, Burgundy oak and aged glass and metal. In 1934, Marquis de Jouennes produced the first bottle of red Mercurey under Château de Chamirey's name. The estate consists of 91 acres (37 of which are Premier Cru) reflecting the diverse soils and micro climates found within the Mercurey appellation. Brother and sister, Amaury and Aurore Devillard, represent the 5th generation of this historical Burgundian family. The Devillard's roots started in Mercurey in the 13th century. However, their first estate label – Château de Chamirey – was not bottled until 1934.

Beyond Mercurey, the Devillards have domaines in Nuits-Saint-Georges, Givry, Mâcon, and Pouilly-Fuissé. With over fifty percent of their vineyards designated as Premier Cru, and quite a few Grand Crus, the Devillards understand the importance of price to quality ratio; their wines are accessible to everyone.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

CHÂTEAU DE CHAMIREY MERCUREY BLANC 1ER CRU 'LA MISSION' MONOPOLE

100% Chardonnay. Aromas of peach, citrus, bergamot, pears, apple, white flowers & vanilla; buttery with flavors of vanilla, citrus, apple, caramel & stony minerality; perfectly balanced acid freshness & roundness; beautiful aromatic persistence & a lingering finish.

Shelf Talker:

CHÂTEAU DE CHAMIREY MERCUREY BLANC 1ER CRU 'LA MISSION' MONOPOLE



100% Chardonnay. Intense & expressive aromas of peach, citrus, bergamot, pears, green apple, white flowers & vanilla. Buttery with flavors of vanilla, citrus, apple, caramel & stony, chalky minerality. Presents a perfect balance between excellent acid freshness & roundness. Beautiful aromatic persistence & a lingering finish. Serve cold. Pair with scallops, mushroom risotto or fruity cheeses.

AN EASTERLY WINE SELECTION