

# CHÂTEAU DE CHAMIREY MERCUREY BLANC PREMIER CRU 'EN PIERRELET'



100% Chardonnay. Shiny golden color. The nose is chiseled, with floral aromas supported by citrus, light vanilla and nice minerality. The palate is delightfully mineral and saline, ample, very fresh and perfectly balanced. Long, fresh finish. Will pair perfectly with a grilled lobster.

Planted in 1990, located right behind Château de Chamirey, in 2 different plots spanning 2.9 hectares. Only 1 hectare in the heart produces this cuvée. Smooth terrace offering a mix of clay and limestone soils, with huge concentration of small white stones on the South-east facing surface. To preserve their integrity, grapes are carefully harvested and sorted out by hand, full clusters. Following the pneumatic press, juices stay in a vat overnight for a cool settling down and then are directly filled in barrels by gravity. Malolactic fermentation is done 100%. Fermentations and aging take place in barrels during 10 months with around 30% of new barrels. Devillard only uses light toasted French oak coming mainly from Bourgogne, Allier and Vosges forests.

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 11th 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.

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## *Tasting Note:*

### CHÂTEAU DE CHAMIREY MERCUREY BLANC 1ER CRU 'EN PIERRELET'

100% Chardonnay. Floral aromas with citrus, light vanilla & nice minerality; delightfully mineral & saline palate; ample, fresh & balanced; long, fresh finish.

## *Shelf Talker:*

### CHÂTEAU DE CHAMIREY MERCUREY BLANC 1ER CRU 'EN PIERRELET'



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