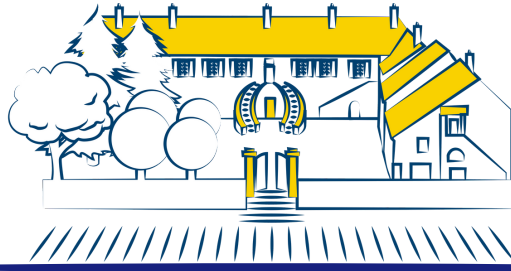


DOMAINE DE L'ÉVÊCHÉ



MERCUREY LES MURGERS

2022

G RAPE VARIETY

Chardonnay

T ERROIR

AOC : Mercurey

"Climat" Les Murgers

Very stony clay-limestone soil with a good south-east exposure at the top of the hillside.

The "murgers" are ancient low stone walls.

Area: 0.15 ha

Average age of vines: 8 years.

V INEMAKING AND AGEING

Harvest date: 31 August 2022.

Harvested mechanically with sorting, light pressing, cold settling and transfer to barrel.

Alcoholic fermentation and ageing in 40% new oak casks for 11 months.

Malolactic fermentation is 100% complete.

Light filtration and bottling on 4 August 2023.

Alcohol content: 13%.

T ASTING

It has a golden colour and a complex nose with exotic notes, mycelium and hazelnut. Full and harmonious, its fruit is generous yet reserved. With its fine length, this sincere and delicate wine reveals the seductive character of Chardonnay in Mercurey.

S ERVING IDEAS

Spicy, Asian or Indian dishes, poultry, cheese platter.

Ideal temperature: 12°C

To be enjoyed until 2030.

