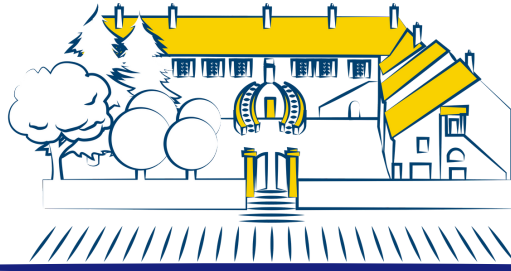


DOMAINE DE L'ÉVÊCHÉ



MERCUREY LES ORMEAUX

2022

GRAPE VARIETY

Chardonnay

TERROIR

AOC : Mercurey

"Climat" Les Ormeaux.

Deep clay-limestone soil on a south-east-facing slope.

Area: 0.2 ha.

Average age of the parcel: 20 years

WINEMAKING AND AGEING

Harvest date: 2 September 2022.

Mechanical harvest with sorting, light pressing, cold settling and transfer to barrels.

Alcoholic fermentation and ageing in 1/3 new oak barrels for 11 months.

Malolactic fermentation 100% complete.

Light filtration and bottling on 3 August 2023.

Alcohol content: 13.5%.

TASTING

It is dressed in a golden-green colour and its aroma is reminiscent of aniseed, mint and roots, bringing us down to earth and taking us inwards. On the palate, it is in perfect harmony with its aromas, straightforward, chiseled and fresh. Salty and persistent, it develops its fullness and power with a finish of bitter orange peel and pepper. Its very fine structure and serious character will delight lovers of Bourgogne nectars.

SERVING IDEAS

Bistro or gastronomic cuisine, "cocotte" eggs, goat's cheese, old Comté cheeses.

Ideal temperature: 12°C

To be enjoyed until 2030.

