Bourgogne de Vigne en Verre

Domain Meix Foulot

Classification :

Village

Région : La Côte Chalonnaise

Cépage : Chardonnay



Température de service :
12 to 14°C

Durée de conservation :
4 to 8 years

Mercurey (White)

La Côte Chalonnaise - Chardonnay

Origine

This wine is a blend of two parcels:
- 0.7 hectares in the village of Mercurey, with a north/northeast exposure,
- 0.7 hectares in Mercurey *1er Cru* on white marls. East exposure.

Average age of the vines: 20 to 40 years.

Vinification

The grapes are taken to the winery every ¾ hour, at most, to be pressed in a pneumatic press. After a light 24-48 hour static settling, fermentation begins with indigenous yeasts. 70% of the wine goes into vat (to preserve the freshness of the fruit) and 30% into new barrels, where it is aged for 12 months (to add spicy aromas, which bring out the personality of the *terroir*). The fermentation proceeds at low temperature (below 24°C). During the ageing period, the wine's lees are stirred up regularly, until spring. After malo-lactic fermentation (which usually takes place in May or June), the wine is transferred into vat in order to re-adjust the oxydation-reduction potential and restore balance before being bottled 10-12 months after the harvest. A light earth filtration may be carried out, depending on the vintage, to give the wine longevity.

Notes de dégustation :

Pale yellow in colour with green tints in its youth. On the nose, the wine shows notes of citrus with scents of white flowers and stone fruit (pears, peaches), sustained by lovely minerality and roasting overtones derived from the barrel. This wine is elegant, fruity and very subtly fat. Good balance showing the power of a white wine capable of ageing.

Mets d'accompagnements

This white Mercurey pairs well with fish cooked in white butter, or in a creamy sauce, and with all types of cold or grilled fish, as well as cheese. It can also be simply enjoyed with a cold buffet of salads, rich *charcuterie* and cold cuts; or as an aperitif before and with the starter. Serve at 12-14°C, never ice cold as the cold anesthetizes the taste buds.

Bourgogne de Vigne en Verre - RN6 En Velnoux - 71700 TOURNUS - FRANCE
Tél : 03 85 51 00 83 - Fax : 03 85 51 71 20
E-mail : contact@bourgogne-vigne-verre.com - Site internet : www.bourgogne-vigne-verre.com