

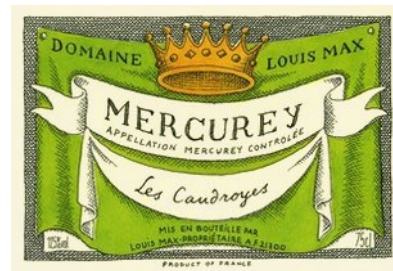


Mercrey les Caudroyes Domaine

Mercrey

The vineyard of the Côte Chalonnaise lies between the Côte-de-Beaune and the Mâconnais.

The soils are generally a mix of clay and limestone, brown, with varying amounts of clay. The orientation ranges from south to east-northeast, and the altitude is between 220 and 380 metres.□



Grape Variety

100% Chardonnay.

Tasting Note

Colour	Fine pale gold hue, with green tints, limpid and brilliant.
Nose	On the nose, intense touches of vanilla, associated with very ripe tropical fruit.
Palate	On the palate, you can detect fruit aromas associated with a soft vanilla oakiness. An elegant finish.
Ageing	Thanks to its freshness, it is already very pleasant when young, but it also shows the potential to age for several years.
Service	The ideal serving temperature is between 12 and 14°C (53 and 57°F).

Food Pairing

It goes very easily with shellfish (oysters), fish and white meat, offal (calf's sweetbread and brain), certain cheeses and why not? as an apéritif.