



## Mercrey les Rochelles 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 white gold hue, with green tints, limpid and brilliant.  |
| Nose    | On the nose, you can detect aromas of tropical fruit, associated with touches of white flowers, honey and vanilla.              |
| Palate  | On the palate, the aromas of perfectly ripe fruit are still present, associated with touches of lemon and vanilla. Good length. |
| 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.