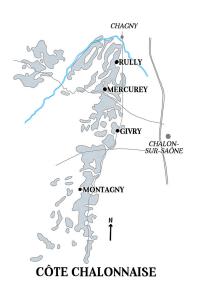


En Bourgogne depuis 1750



Mercurey

Mercurey 1^{er} Cru Les Champs Martin 2022

Grape Variety : Chardonnay

Soil : Clay and Marl

Site : Mercurey is the most important appellation of the Côte Chalonnaise in terms of size. This climat is located in the middle of the hill and enjoys an extraordinary Westward exposure.

The Vintage 2022 : After a winter characterized by marked variations in temperature between January and February, spring started with mild temperatures. A sequence of cold weather in April was followed by warm temperatures in May but the lack of water was very noticeable and could not be compensated by the rainy storms of June. Summer was marked by several and long heat waves and the storms of the end of August were most welcome. The harvest at Chanson started on August 30 with a team of 100 persons and ended on September 13. 2022 vintage was quite generous both in volume and quality and the white wines are well-balanced, precise and refreshing.

Tasting : Pale gold colour. Aromas of pale fleshed fruit and fresh honey with a delicate mineral touch. Well-balanced and complex. Tight and dense texture. Well-crafted oak note. Refreshing aftertaste with light mineral tinges.

Food pairing : To be enjoyed with charcuterie, seafruit, and poultry as well as many different cheeses (comté, goat cheeses...)

