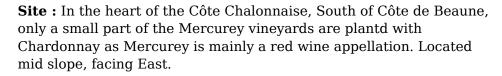


Mercurey

Mercurey Chardonnay 2022

Grape Variety: Chardonnay

Soil: Mix of marl and limestone



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 was quite generous both in volume and quality.

Tasting: Pale gold color. Delicate floral fragrances mixed with citrus fruit and pale fleshed fruit on hint of toasty notes. Well-balanced and complex. Dense and tight texture. Delicate oak note. Long and refreshing aftertaste.

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

