



CÔTE CHALONNAISE

CHAGNY

Mercurey

Mercurey 2022

Grape Variety: Pinot Noir

Soil: Mix of marl and limestone

Site: In the heart of the Côte Chalonnaise, South of Côte de Beaune, the vineyards of Mercurey are mainly planted with Pinot Noir. Located mid slope, facing south-east.

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 guite generous both in volume and quality and the red wines are generous and well-balanced with an outstanding crunchy fruit.

Tasting: Bright ruby color. Fragrances of rose petal mixed with aromas of ripe strawberry and strawberry jam on a hint of vanilla. Well-balanced and complex. Dense and crunchy texture. Well-crafted tannins. Long and generous finish.

Food pairing: Enjoy with red or white meat, poulty and local cheeses (Citeaux, Langres, Epoisses, Brillat-Savarin).

