

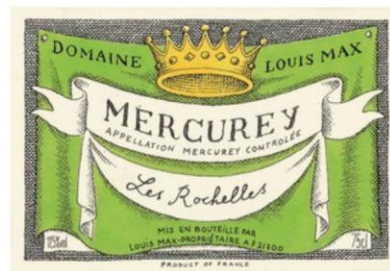


Mercurey les Rochelles Domaine

Mercurey 2012

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

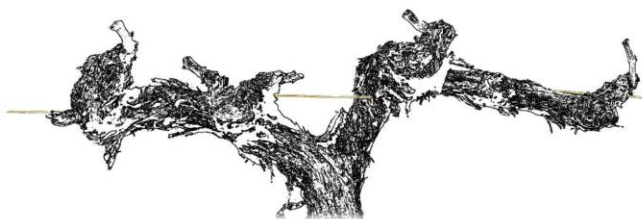
100% Chardonnay.

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.



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