



JEAN-BAPTISTE JESSIAUME

Grands Vins de Bourgogne

MERCUREY

- ◆ **APPELLATION:** In the heart of the Côte Chalonnaise (12 km from Chalon-sur-Saône), Mercurey is one of Burgundy's most significant wine appellations. Protected from moist winds by its hills that bring to mind the aptly named Val d'Or, the vineyard also extends over the village of Saint-Martin-sous-Montaigu. The vines are situated at an altitude of between 230 and 320 metres. They are spread over marl and Oxfordian marl-limestone terrain. Limestone and marl to the east and a Jurassic structure with a crystalline foundation covered with sandstone to the west.
- ◆ **GRAPE VARIETY:** 100% chardonnay
- ◆ **SURFACE:** 0.80 hectares
- ◆ **SOIL:** Calcareous clay
- ◆ **VINIFICATION:** 100% manually harvested, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling, the musts are directly placed into barrels. Matured for 15 months of which 12 in barrels (10-15% new barrels).
- ◆ **TASTING:** Coloured with golden reflections. Its nose has sweet, floral and fresh almond aromas. A combination of freshness with tenseness and spicy notes in the mouth.
- ◆ **AGING POTENTIAL:** 7 years
- ◆ **SERVING TEMPERATURE:** 13° C
- ◆ **PAIRING:** Pan-fried river fish, sea fish in white sauce, shellfish, hard cheeses.



“Being in tune with the land”

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