

Michel Juillot

Mercurey Blanc 2022



WHITE
STILL WINE



FRANCE



BURGUNDY

TASTING NOTE

Elegant, highly scented wine from the most important village in Burgundy's Côte Chalonnaise, piercing the nose with lemongrass, then beguiling the tongue with citrus, vanilla and spice.

VITICULTURE

10,000 vines per hectare on composite soils with clay, hard limestone, clear marl and silt, East South East exposure, at around 250 metres above sea level. Low yields and manual harvests with a sorting table in the vineyard.

VINIFICATION

Whole bunch ferment with natural yeasts at controlled temperature for 20 days. Full malolactic fermentation. Matured for 10 months in oak, half 228L and large barrels, 10% new. Unfiltered.

FOOD MATCHING

Prawns with lemongrass.

SIZE	75cl
VINTAGE	2022
ABV	13%
GRAPE VARIETIES	Chardonnay (100%)
CLOSURE	Natural Cork
SKU CODE	A5626122
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
SKU	A5626122