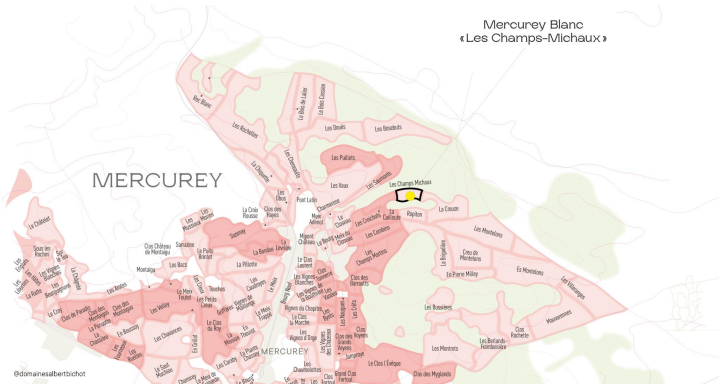


# MERCUREY "LES CHAMPS-MICHAUX" DOMAINE ADÉLIE



**LOCATION**  
Bourgogne

**VARIETAL**  
Chardonnay

## TERROIR

Calcareous clay soil  
Surface area of the vineyard : 2,97 ha  
Age of vines : 20 years old



## PRESENTATION

Mercurey's name refers to an ancient temple built by the Romans to honour the god Mercury.

With its surface area of 1,600 acres, 85 "village" appellations and 32 Premier Crus, Mercurey is the largest appellation in the Côte Chalonnaise. In 2005, Albert Bichot's estates expanded into this region with the creation of Domaine Adélie, an estate with more than 12 acres of vines.

Located at an average altitude of 345 metres, the vines in the "Champs Michaux" plot are planted on a plateau where the soil contains a particularly high proportion of clay, but where there are also wide bands of limestone rock that are very close to the surface in areas. The Chardonnay grape is perfectly adapted to such conditions.

## WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (15 to 20% new barrels) for 12 to 14 months.

## TASTING

The elegant nose features scents of white-fleshed fruit along with a discrete hint of oak. This wine is mineral, nervous and round, with lovely length on the palate.

## SERVING

Serve between 11 and 13°C (52-55°F).

To taste young on the fruit or to keep 3 to 5 years.

## FOOD PAIRINGS

Finely prepared fish and seafood

Grilled or stewed white meats and poultry

## QUOTES

Tim Atkin: 90/100 (2020)

Wine Spectator: 90/100 (2019)

Wine Enthusiast: 91/100 (2018)

