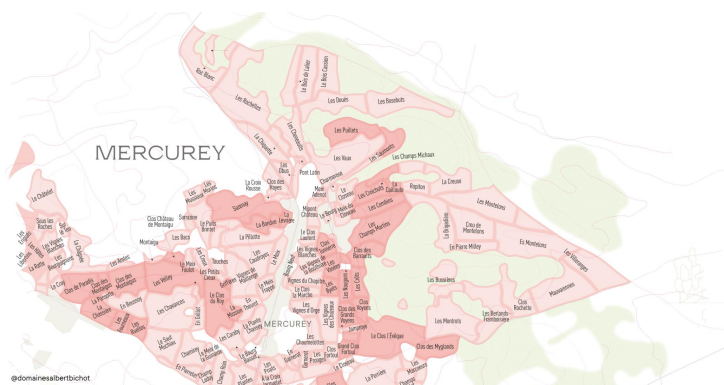


MERCUREY "LES MONTELONS"

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 takes its name from an ancient temple built by the Romans in honour of Mercury.

In 2005, Domaines Albert Bichot expanded into this region with the creation of Domaine Adélie, a vineyard of over 5 hectares.

Situated at a high altitude, the vineyard of 'Les Montelons' is one of the highest terroirs in the village. This terroir lies on a plateau where the soil is particularly rich in clay, but where there are also large banks of limestone rock, sometimes very close to the surface. Chardonnay adapts perfectly to these 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

