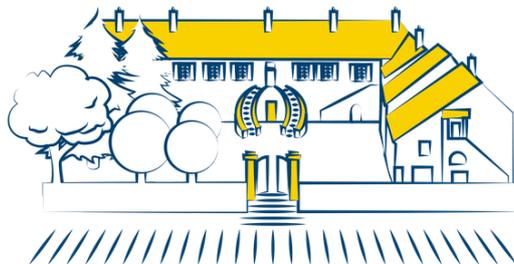


DOMAINE DE L'ÉVÊCHÉ



MERCUREY LES MURGERS

2024

G RAPE VARIETY

Chardonnay

T ERROIR

AOC : Mercurey

"Climat": Les Murgers

Very stony clay-limestone soil with a good south-east exposure at the top of the hillside.

The "murgers" are ancient low stone walls.

Area : 0.15 ha

Average age of vines : 10 years.

V INEMAKING AND AGEING

Harvest date : 19 September 2024.

Harvested mechanically with sorting, light pressing, cold settling and transfer to barrel.

Alcoholic fermentation and ageing in 40% new oak casks for 10 months.

Malolactic fermentation is 100% complete.

Light filtration and bottling in August 2025.

Alcohol content : 13%.

T ASTING

A beautiful deep golden color, it offers aromas of white flowers, herbs, and wild thyme. Its juice is delicate, silky, and very salty on the finish, its strength merges into a cloud of sweetness and flavors. Its texture evokes finely crafted lace, taking you out of time, almost making us forget the Chardonnay. If there were only one word to remember: elegance!

S ERVING IDEAS

Spicy, Asian or Indian dishes, poultry, cheese platter.

Ideal temperature : 12°C

To be enjoyed until 2031.

