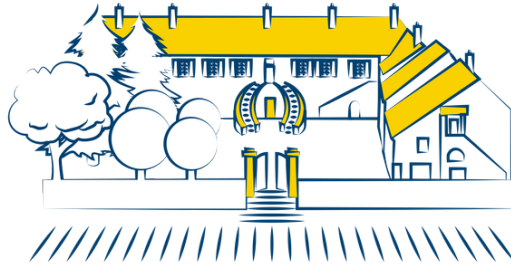


DOMAINE DE L'ÉVÊCHÉ



MERCUREY LES MURGERS 2025

GRAPE VARIETY

Chardonnay

TERROIR

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.

VINEMAKING AND AGEING

Harvest date : 26 August 2025.

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 on 10 August 2026.

Alcohol content : 14 %.

TASTING

A complex and delicate aroma of beauty powder, flowers, dried fruit and ylang-ylang emanates from its intense golden colour. Dense and pulpy, the fruit is ripe, its richness coating the palate. A sunny, generous wine, whose refined ageing perfects its balance. A luxurious Mercurey with great class, which represents the appellation with dignity.

SERVING IDEAS

From starters to dessert, cooked fish, poultry, vegetables and a cheese platter.

Ideal temperature : 12°C

To be enjoyed until 2031.

