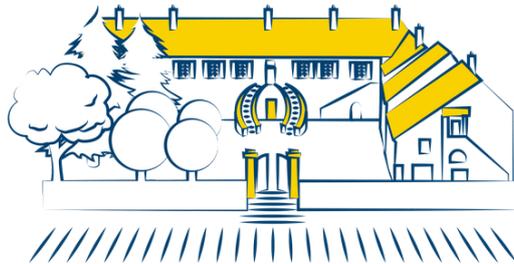


# DOMAINE DE L'ÉVÊCHÉ



## MERCUREY LES ORMEAUX

2024

### G RAPE VARIETY

Chardonnay

### T ERROIR

AOC : Mercurey

"Climat" : Les Ormeaux.

Deep clay-limestone soil on a south-east-facing slope.

Area: 0.2 ha.

Average age of the parcel: 20 years

### W INEMAKING AND AGEING

Harvest date : 21 September 2024.

Mechanical harvest with sorting, light pressing, cold settling and transfer to barrels.

Alcoholic fermentation and ageing in 1/3 new oak barrels for 12 months.

Malolactic fermentation 100% complete.

Light filtration and bottling in November 2025.

Alcohol content : 13%.

### T ASTING

An intense, brilliant gold color reveals a complex aroma of ripe mirabelle plum, white and green pepper, tart pear, and candied lemon. The attack is precise and chiseled, with juicy fruit. Vinous, with a touch of bitter orange peel on the finish, it is very aromatic and expressive. So concentrated and lively, it evokes a sphere of energy filled with its golden juice, which has the power of a magic potion!

### S ERVING IDEAS

Bistro or gastronomic cuisine, "cocotte" eggs, goat's cheese, old Comté cheeses.

Ideal temperature: 12°C

To be enjoyed until 2030.

