

Château du Val de Mercy

Chablis Premier Cru Beauregard

The south-easterly exposure of this parcel is particularly favourable for the Chardonnay and it is here that the best grapes are produced. The bouquet is a complex and lingering combination of acacia honey and hawthorn blossom mingled elegantly with subtle mineral notes and topped off a treat by a round and full palate.

Vineyard location: South-easterly facing vineyard enjoying excellent sunshine.

Vine population: Chardonnay – 6000 vine stocks per hectare.

Average age of vines: 28 years old.

Bottle closure: premium natural cork and capsule

Wine-growing terroir: Kimmeridgian stratum with alternating layers of hard limestone and softer clay marl.

Wine-making techniques: Alcoholic and malolactic fermentation take place at their own pace in temperature-controlled vats. The wine is then left to mature on fine lees for 10 months.

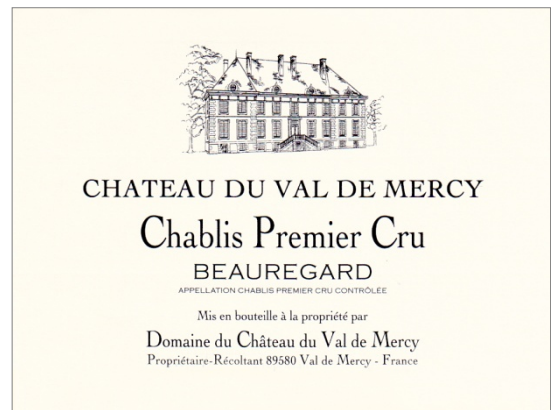
Tasting notes & ageing potential: Strong, bright-gold robe; complex and generous nose revealing a mixture of citrusy and ripe fruit aromas; supple attack on the palate with just the right balance between freshness and body.

This extremely well-balanced wine is easy-to-drink and will please all ages. Can be enjoyed with up to eight years of age.

Suggested accompaniments: Fish, poultry in sauce and veal will all be well-paired with this Beauregard. We particularly recommend an asparagus and langoustine charlotte or chicken in morel mushroom sauce.

Also an enhancing accompaniment to goat's cheese and softer pressed cheeses such as Cîteaux.

Recommended serving temperature 12 to 14°C.



Acidity:	3,8g
Alcohol:	12,9%
Residual sugar:	3g



Domaine du Château du Val de Mercy

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