

Château du Val de Mercy

Bourgogne Chardonnay

Chitry-Le-Fort

Our Bourgogne Chitry White is a consistent wine with plenty of body and fruit as well as a certain degree of minerality which reminds us of its closeness to Chablis.

Vineyard location: On south/south-westerly facing slopes.

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: Clay and limestone marl formed in the Kimmeridgian (late Jurassic) age giving rise to a shallow soil with little gravel, containing many small oyster fossils (*Ostrea virgula*).

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: Voluptuous, golden yellow robe; bouquet of intense white fruit and flowers sustained by a delicate minerality; this is a rich wine with a full-bodied attack on the palate and a touch of acidity that creates excellent balance.

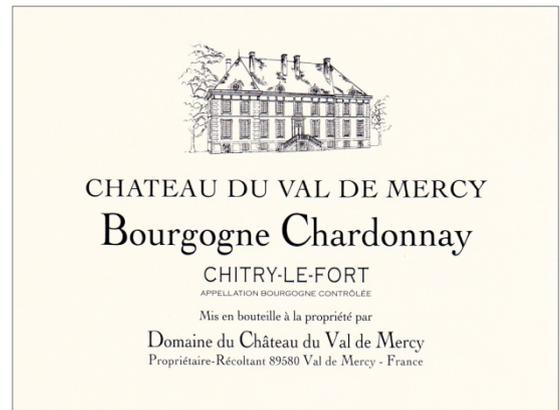
A consistent wine with plenty of body and fruit, as well as a certain degree of minerality reminding us of its closeness to Chablis.

To experience this minerality at its utmost, Bourgogne Chitry should be drunk within a year of harvest. However, it is also stunning with three to five years maturing in cellar conditions.

Suggested accompaniments: Chitry White can be served as a pre-dinner drink, with warm appetizers (tourtes, quiches or savoury pastries) or to accompany fish or white meats in sauces. Why not try it with stir-fried chicken and prawns, for example? Chitry White will also set off certain goat's cheeses extremely well.

Recommended serving temperature
11 to 12°C.

Acidity:	3,9g
Alcohol:	12,7%
Resid. sugar:	0g



Domaine du Château du Val de Mercy

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