



Wine: Mercurey
Domaine. Château de Santenay
Médaille d'Argent Concours Agricole de Paris 2011
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Vintage: 2009
Grape: Chardonnay 100%
Alcohol: 13%

Today, the Château de Santenay is the largest winery in the Côte de Beaune. They own more than 90 ha of vineyards which are renowned for the character of their wines, such as Aloxe Corton, Beaune 1er Cru, Pommard, Clos de Vougeot, Mercurey, etc... They are the most important owner of Mercurey. The « cuvée » carefully refined by the Château allows to realize the roundness and the best balance of the elements of this wine. White Mercurey is not as popular as Red Mercurey yet, but it is certainly one of the best Burgundy wines. It is vinified out of the great Chardonnay variety and aged in oak barrels.

Vinification & maturing

The grapes have been picked by hand and immediately pressed at low pressure. Long alcoholic and malolactic fermentation (over a 3 months' period) to give a good body to the wine. Maturation in stainless steel vats for a maximum freshness both on the nose and on the palate.

Tasting notes

Beautiful golden colour with silver reflections, brilliant and limpid.
The intensity of its fragrance gradually develops, together with a presence of yellow fruits such as peach, nectarine, abricot, plum, fig and tropical fruits. Its evolution in barrels brings a toasty note to the wine.
The mouth is delicate at the beginning. Notes of butter persist pleasantly on the tongue, accompanied by the fragrance of fruits. The aftertaste persists along with a well-balanced acidity.

Food pairing

Scallops seasoned with saffron, fish in butter sauce with fried spinach...

Serving temperature

10-12°C
(Indeholder sulfitter)

