



Château du Val de Mercy



Chablis Premier Cru Cuvée Prestige

Cuvée Prestige, a special oak-aged cuvée, is produced following a stringent selection of grapes from two different areas (or 'climats' as they are known in Burgundy) and according to methods traditionally used for the production of Burgundy's finest white wines (Grands Vins Blancs de Bourgogne).

Acidity:	3,9g
Alcohol:	12,5%
Resid. sugar:	1,3g

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

Soil: Kimmeridgian stratum with alternating layers of hard limestone and softer clay marl.

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: The 'Beauregard' and 'Côte de Jouan Premier Cru' parcels are both on a level with the village of Courgis, on the left bank of the Serein river. While just 100 metres apart, they are both very different from one another, as is characteristic of Bourgogne terroirs. The former is distinguished by the generosity of its wines and the latter by its capacity to infer finesse and minerality. By blending the best grapes from these two Premier Cru vineyards we produce a unique wine which expresses the quintessence of both areas and which has enough structure to support oak-ageing. This wine boasts both subtlety and complexity and a harmoniously lively and full-bodied structure.

Wine-making techniques: We select the best grape juices from our two Premier Cru appellations to produce the Cuvée Prestige. This enables us to obtain the most structured and aromatic grape must possible, which is then fermented and aged in oak barrels. This constant contact with the oak gives the wine an additional dimension; its aromatic complexity, mouth-filling texture and ageing potential are all enhanced.

Tasting notes & ageing potential: Intense golden yellow robe, complex and delicately oaked nose in which ripened fruit aromas mingle with notes of acacia and orange flower over constantly present mineral base notes; on the palate, this wine is rich and forthright yet soft - a harmonious wine that expresses the Kimmeridgian terroir wonderfully. This wine ages well in a cellar for five to eight years.

Suggested accompaniments: We suggest that the Cuvée Prestige be enjoyed alongside salmon with chanterelle mushrooms, chicken in morel mushroom sauce or a seafood platter.

As for cheeses, many varieties can be successfully married with this wine, from goat's cheese to the softer of the pressed cheeses (Cîteaux, Saint-Nectaire, Tomme, etc).

Recommended serving temperature 12 to 14°C.



Domaine du Château du Val de Mercy

Place de l'Église, 89530 Citry le Fort, France, Tél. +333 8641 4800, Fax. +333 8641 4580, www.valdemercy.com