

Château du Val de Mercy

Chablis

Our Chablis is produced from well-exposed parcels on terroirs which infer all of the characteristics and complexity that are typically found in authentic Chablis wines. A wonderful liveliness is complemented by minerality, freshness and citrus notes in this wine of character.

Vineyard location: Partially occupied sloping vineyards with complementary exposure.

Vine population: Chardonnay – 6000 vine stocks per hectare.

Average age of vines: 30 years old.

Bottle closure: premium natural cork and capsule

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

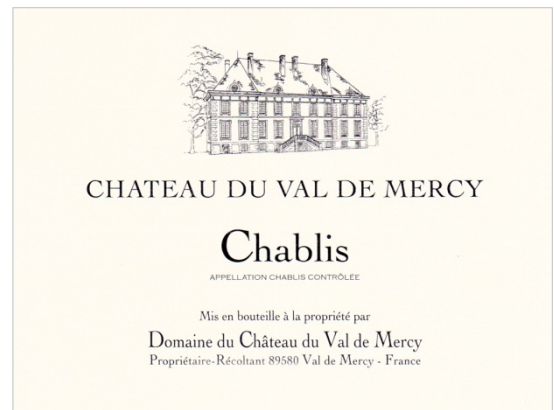
Wine-making techniques: Alcoholic and malolactic fermentation take place at their own pace in temperature-controlled vats. The wine is then left to mature on fine lees for 10 months.

Tasting notes & ageing potential: Fairly pale, light gold robe with some hints of green when young; the nose is a harmonious blend of minerality, flinty notes and white flower and fruit aromas (green apple, lemon, freshly-cut hay); frank and lively palate developing generous aromas. Our Chablis' characteristic mineral quality melts gently into the subtle floral and fruit bouquet specific to Chardonnay wines. Chablis wines reach their full expression quickly, usually within between five and seven years.

Suggested accompaniments: The most common pairing for Chablis remains oysters, however it is excellent served with other seafood and grilled fish dishes, such as trout in blue cheese or sole meunière. Also a very pleasant match for Burgundy specialities (marbled ham, snails or andouillette Chablis-style) and goat's cheese.

Recommended serving temperature 12 to 14°C.

Acidity:	3,9g
Alcohol:	12,4%
Resid.sugar:	1,7g



Domaine du Château du Val de Mercy

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