

# MERCUREY

"Clos Rochette"

Domaine Faiveley - MONOPOLE



This vineyard neighbours that of *La Framboisière* which produces powerful red wines. In the *Clos Rochette*, the soil is particularly compact and hard to work, being strewn with little rocks, hence the name. Rich and complex white wines are produced here.

## Appellation Profile:

Total Surface Area: 4 ha 38 a 40 ca  
Soil: Clay/Limestone  
Grape Variety: Chardonnay

*Domaine Faiveley surface area:*

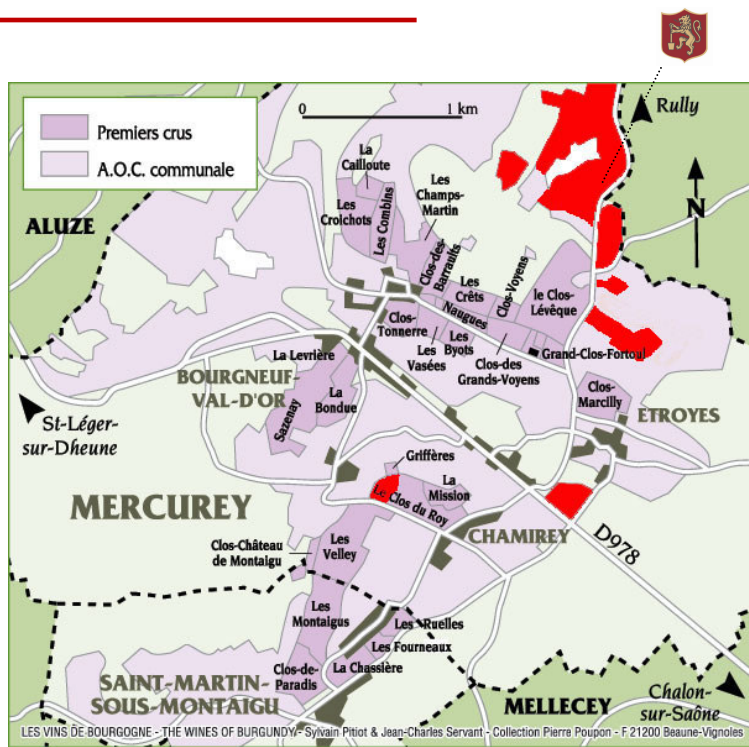
4 ha 38 a 40 ca - [10.83 Acres]

*Years the vines were planted:*

1974, 1984, 1988, 1989, 1990

*Yield:*

45 hl / ha: 6000 bottles / ha



## Winemaking

To maintain all the freshness and quality of the grapes, they are pressed and vinified on site in Mercurey. The wine is then brought to Nuits-Saint-Georges to be matured.

Only a small part of the cuvee is raised in oak barrels for 10 to 12 months, which allows the wine to acquire delicate woody notes without masking the liveliness and the character sought after in the Côte Chalonnaise white wines.

## Tasting Notes

This wine has beautiful complex aromas. It is very expressive on the nose with scents of white flowers and spices. There is a wonderful liveliness on the palate to begin with, which is slightly attenuated by the roundness and smoothness from being raised in oak. The mix of tastes works harmoniously to give us a wine of great delicacy.

Serve at: 10°C to 12°C

Serve with: Poultry, Vol au Vent, Fish

Cellaring Potential: 5 to 7 years