



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

MERCUREY WHITE 'Vigne de Maillonge'



TERROIR

Appellation : Mercurey White

Grape variety : 100% Chardonnay

Vineyard : This climate is located under "Le Meix Frappé". "Maille" means "marl" in Old French, which is a characteristic feature of this climate. The vineyard is managed with the use of sustainable growing techniques for treatments, and is HVE certified (High Environmental Quality).

Geology : Soil composed of weakly calcareous white marls, conducive to the cultivation of vines.

KNOW-HOW

Harvest : The grapes are harvested in September, generally in fully ripe.

Wine making : After pressing, the wort is put into stainless steel vats, where fermentation will last 10 days around. Once fermentation is over, wine is matured in French oak barrels before bottling.

Production : Around 2700 bottles/year

TASTING AND PAIRING

Tasting : Wine with pale yellow appearance. We can find floral notes developed in the nose, like acacia, and dry fruits notes, like grilled almond. This is a full-bodied wine on the palate, with a long finish.

Wine and food pairing : Scallops, trout with almonds, fish blanquette, noble shellfish.

Service temperature : Between 11 and 14°C

Aging potential : Between 5 and 6 years

Product may differ from the bottle shot

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