



## CHÂTEAU DE SANTENAY

### MERCUREY « Roc Blanc »

<u>Grape Variety</u>	100% Chardonnay
<u>Vineyard Surface</u>	1.30 hectares
<u>Vineyard age</u>	25 years

#### Location

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This village of Saone-et-Loire produces only a small percentage of white wines but which have excellent quality and are solid, structured, bold and mellow. White wine represents only 10% of the Vineyard in Mercurey but it is a very significant proportion. Mercurey blanc has a mineral edginess to it that marries well with the ample apple and butter notes. The acidity is crisp and it is a wine that should be drunk within a few years of bottling.

#### Terroir

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The soils are rich in clay, but the limestone is still very present as well as some areas of marl. These characteristics give the white wines of Mercurey a strong structure and a beautiful vinous.

Our good farming practices allow us to be certified "High Environmental Value" and "Terra Vitis". Work soil by tillage, permanent grass cover and removing herbicides provide a biologically active soil life. The thinning and green harvesting help to control the yield and maintain good health of the plant by aeration clusters.

#### Winemaking

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Traditional. Moderate pneumatic pressing. Static settlings for 12 hours then fermented in oak barrels. Aged "sur lies" during 12 to 18 months.

#### Tasting Notes

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Beautiful pale gold color. The nose is very open, concentrated of a beautiful freshness fruity aromas - white pear, apricot and a touch of vanilla. The mouth is ample and velvety with superb fruity aromas and a beautiful length. The whole is well balanced and very elegant.

