TECHNICAL SHEET · SINGLE-PARCEL & ESTATE BURGUNDY

Mercurey 1er Cru “Griffères” Monopole

AOC MERCUREY PREMIER CRU · MONOPOLE

White Burgundy · Certified Organic · Lise & Pierre-Étienne Chevallier · Vignerons in Mercurey, Burgundy

DOMAINE DE
LA MONETTE
MERCUREY · BOURGOGNE



TECHNICAL SPECIFICATIONS

APPELLATION
AOC Mercurey Premier Cru · Monopole

GRAPE VARIETY
100% Chardonnay

SOIL & LIEU-DIT
Steep stony Jurassic clay-limestone hillside

ASPECT
South-East facing sunlit slope

SERVING TEMPERATURE & CELLARING POTENTIAL
12 – 13 °C (54 – 55 °F) · 5 to 12 years

AGRICULTURE BIOLOGIQUE
Certifié Ecocert · FR-BIO-01
VIGNOBLE CERTIFIÉ DEPUIS 2010

> *« A rare Premier Cru monopole in Mercurey, capturing the aristocratic poise of Burgundian Chardonnay through white peach, orange blossom, and crystalline salinity. »*

CUVÉE PROFILE

The jewel of Domaine de la Monette’s white portfolio, Mercurey Premier Cru “Griffères” is a genuine Côte Chalonnaise rarity: an exceptional hillside climat farmed as a white monopole by Lise and Pierre-Étienne Chevallier. Rooted in shallow, stony limestone marls, it unites luminous orchard depth with taut architectural precision, crafted specifically for fine gastronomy and graceful bottle age.

TERROIR & LIVING SOILS

Set on a steep, well-drained slope of Mercurey’s limestone amphitheater, “Griffères” rests on Upper Jurassic marls laced with fractured calcareous scree. Farmed 100% organically (certified Ecocert FR-BIO-01 continuously since 2010), living soils and attentive ploughing encourage deep root penetration into the chalky bedrock, imparting unmistakable mineral tension.

WINEMAKING & BARREL AGING

Hand-harvested into small perforated crates with strict parcel sorting. Gentle whole-cluster pneumatic pressing and light settling. Spontaneous fermentation solely with indigenous yeasts and zero oenological additives. Aged for 12 months on fine lees in French oak barrels with minimal new oak to frame the terroir’s natural brilliance, bottled with a minimal touch of sulfites for stability.

TASTING NOTES

Nose	Refined, layered aromatics of white peach, orange blossom, and hawthorn, evolving in the glass toward citron zest, fresh almond, and crushed wet chalk.
Palate	Poised, linear entry unfolding into a concentrated, silken mid-palate balanced by vibrant natural acidity and chalky backbone.
Finish	Remarkably long, tapering, and saline finish with lingering mineral resonance.

GASTRONOMIC PAIRINGS

- Roast blue lobster or langoustines with cultured salted butter
- Truffled Bresse poultry or veal sweetbreads with morels
- Wild turbot or John Dory with delicate citrus beurre blanc
- 24-month aged Comté cheese

DISTINCTIONS & INTERNATIONAL TRADE

- Rare Mercurey Premier Cru Monopole in white held by Domaine de la Monette
- 100% Certified Organic viticulture (Ecocert FR-BIO-01 since 2010)
- Estate profiled by Burgundy Report (Bill Nanson) and Bettane+Desseauve

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