TECHNICAL SHEET · SINGLE-PARCEL & ESTATE BURGUNDY

Mercurey Blanc “Les Obus”

AOC MERCUREY VILLAGE · SINGLE PARCEL

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

DOMAINE DE
LA MONETTE
MERCUREY · BOURGOGNE



TECHNICAL SPECIFICATIONS

APPELLATION
AOC Mercurey Village · Single Parcel

GRAPE VARIETY
100% Chardonnay

SOIL & LIEU-DIT
Cool white clay soils studded with rounded cobbles

ASPECT
East / South-East hillside

SERVING TEMPERATURE & CELLARING POTENTIAL
11 – 13 °C (52 – 55 °F) · 4 to 8 years

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

> *« A Chardonnay of substance and depth born on Mercurey’s white clays, pairing generous mid-palate breadth with taut, refreshing drive. »*

CUVÉE PROFILE

Named after the dense, rounded cobbles scattered across its pale clay soils, “Les Obus” delivers a richly textured, gastronomic expression of Mercurey Chardonnay. Its broad, enveloping palate is effortlessly counterbalanced by bright natural tension and precise cellar work.

TERROIR & LIVING SOILS

Mercurey’s rare pockets of white clay retain steady coolness throughout warm Burgundian summers, allowing Chardonnay to ripen slowly without losing acidity. Certified Organic by Ecocert (FR-BIO-01) since 2010, the parcel is ploughed and tended manually with strict yield discipline.

WINEMAKING & BARREL AGING

Hand-picked in small crates and sorted parcel by parcel. Gentle whole-bunch pressing, native-yeast fermentation without additives, and 12 months of aging on fine lees in French oak barrels with minimal new wood so the orchard fruit and clay-limestone energy shine intact.

TASTING NOTES

Nose	Generous bouquet of white flowers, ripe Williams pear, sweet almond, and fresh hazelnut with a whisper of warm brioche.
Palate	Full, textural, and well-structured on the palate, marrying creamy depth on the lees with lively, mouthwatering freshness.
Finish	Persistent, savory finish accented by ripe citrus peel and toasted hazelnut.

GASTRONOMIC PAIRINGS

- Roast monkfish or pike-perch in classic Burgundian cream sauce
- Gently spiced cuisine, seared scallops, or saffron risotto
- Free-range roast chicken or veal chop with chanterelles
- Aged goat cheeses and triple-cream Burgundian cheeses

DISTINCTIONS & INTERNATIONAL TRADE

- Selected by Le Guide Hachette des Vins (2023 vintage praised for almond, hazelnut, and white floral aromatics over a round, taut palate)
- Cellared & offered in London by Royal Warrant merchant Justerini & Brooks
- Represented in the United States by Planet Wine

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Private cellar visits & tastings by appointment · UK: Justerini & Brooks · US: Planet Wine
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