

Meix Foulot



Mercurey Blanc



At a Glance:

- **Appellation:** AOC Mercurey
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 6,000-7,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Primarily from Les Veleys parcel in Mercurey, with several adjacent parcels included as well
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 9,800 vines/ha. Vines are c. 20 and c. 40 years old.
- **Average Yields:** 35-45 hl/ha
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** Wine ferments with natural yeasts in stainless-steel tanks (70%) and new, 228-l barrels (30%).
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank and barrel in the spring
- **Élevage:** 12 months in stainless-steel tanks (70%) and new, 228-l barrels (30%)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Occasionally fined with bentonite, occasionally filtered with diatomaceous earth
- **Sulfur:** Applied at harvest, after malolactic, and at bottling, 70-90 mg/l total

In The Glass:

A white wine from the mostly red-producing Mercurey, this wine shows notes of citrus, white flowers, and stone fruit that are supported by a backbone of minerality and acidity. While it can be enjoyed in its youth, this wine will also reward a few years in the cellar.