



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

MERCUREY WHITE



TERROIR

Appellation : Mercurey white

Grape varieties : 100 % Chardonnay

Vineyard : Located 12 kilometers from Chalon-sur-Saône, Mercurey is one of the most important wine appellations in Burgundy. The vineyards are planted between 230 and 320 meters of altitude

Geology : Clay and limestone soil.

KNOW-HOW

Harvest : Grapes are harvested in fully ripe, generally in September.

Wine making : Traditional fermentation, cap-punching, then wine is aged for a few months in temperature-controlled stainless steel vats to keep varietal characteristics.

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 : Blanquette of fish, shellfish, gruyère

Service temperature : Between 11 and 14°C

Aging potential : Between 5 and 6 years

Photo bouteille non contractuelle

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