



2023

COLOUR: **White**  
 VARIETY: **Chardonnay**  
 APPELLATION: **Mercurey 1<sup>er</sup> cru « Clos Marcilly »**  
 REGION: **Côte Chalonnaise**  
 ALC. CONTENT: **13% by vol.**  
 NB OF BOTTLES: **11 348** - NB OF MAGNUMS: **40**

### THE APPELLATION

The name would come from the Gallic "march" and of low Latin "mariscus, mariscellus" words and meaning "marsh, marshy places". This is one of the 5 first 1<sup>er</sup> crus officially recognized in 1943.

### TERROIR

Iconic wine of our Estate, it will become a monopoly with the 2016 vintage. It comes from an exceptional plot in Mercurey, among the most prestigious of the appellation, in Etroyes. It is part of the five first 1<sup>er</sup> crus recognized in 1943.

**AGE OF VINES:** 9 years

**SURFACE:** 3.15 ha = 7780 acres - **ALTITUDE:** Between 228 and 240 m

**NATURE OF SOILS:** deep and light, the soil is mostly clayey with limestone on the west were Chardonnay grow. Fully closed with stone walls this 7.3 ha plot is immune from severe frosts but also from drought, due to the presence of the water-table.

**PROTECTION:** Sustainable

### THE VINTAGE: BEYOND EXPECTATIONS

It has been a while since Bourgogne hasn't enjoyed two consecutive years with above-average volumes. 2023 vintage has put a smile on the faces of winegrowers: if volumes are good, the quality is there every time.

The other great thing about this vintage - despite unstable weather conditions over the summer, is that the end result is stunning. The Chardonnay and Aligoté grapes reached full maturity in perfect conditions, while retaining enough freshness to live up to the reputation of Bourgogne white wines. And Pinot Noir proved, once again, that it is king of the grape varieties. After a rigorous sorting process, some very fine juices were extracted, with a great variety of aromas.

The result is expressive, fruity wines with beautiful aromatic profiles, for both white and red. There's something for all tastes, as this vintage offers a range of profiles linked to the choice of harvest dates. We look forward to exploring the 2023 vintage!

### WINEMAKING

**DATE OF HARVEST:** Sept. 5<sup>th</sup> to 7<sup>th</sup> 2023 - **HARVEST:** 100% by hand, in small grape boxes - **SORTING:** grapes are sorted in the vineyard to keep only the good and ripped one - **PRESSING:** in our cellars, grapes are

immediately gently pressed in our pneumatic press - **% FULL GRAPES:** 100% - **OAK BARRELS AGEING:** 100% - **NEW OAK:** 15%  
**PERIOD OF AGEING:** 19 months - **FINING:** Yes, with bentonite - **DATE OF BOTTLING:** April 23<sup>rd</sup>, 2025

