

Domaine Mia Mercurey blanc 'Les Rochelles'

COUNTRY

France

REGION

Burgundy

GRAPE

Chardonnay

VINTAGE

2020

ABOUT THE DOMAINE

Domaine MIA is one of the largest estates of the Côte Chalonnaise, covering 18 hectares, and cultivated exclusively organically. Its history dates back to 1860 and the heirs have ensured sustainability over decades. Owner of the estate, Mia Subotic, is the bearer of new impulses. Discovering David Duband's winemaking style was a revelation for Mia and it was natural to choose him to vinify the Estates wines as they share common values, know-how and precision. Domaine MIA provides constant care of the vines throughout the year based on the principles of organic cultivation, oriented towards biodynamics. This ancient method of vinification in whole harvests is renowned for producing silky, airy and harmonious wines.

WINEMAKING

The vines are harvested manually. The pressing is done delicately, very slowly and in full harvest. The natural 100% fermentation is done using indigenous yeasts, from our terroirs. Aging in underground cellars lasts between 10 and 12 months, without stirring. It is made in French oak barrels, new for 25% of them, coming from 4 complementary coopers. Racking is done by gravity to preserve the quality of the wine.

TASTING NOTES

With a very luminous golden colour, its nose interweaves scents of flowers and white fruits, accompanied by delicate brioche notes. Its mouth reveals a sensual, subtly mineral substance, with balance and tension. The finish lingers and signs: freshness and lightness. It will make a perfect pairing to a lobster in white butter, snails with parsley or a fresh goat cheese. It also complements well with the flavours of a millefeuille.



TECHNICAL NOTES

Alcohol by volume
13%