



## MERCUREY 'CLOS ROCHETTE'

### PRODUIT

Mercurey « Clos Rochette, » a Domaine Faiveley monopoly since 1933, is a treasure of the Côte Chalonnaise, planted on compact clay-limestone soils that shape its unique character. This white wine, with its golden color and green highlights, offers a fresh and delicate nose, delicately expressing aromas of white flowers and sweet spices. On the palate, it seduces with a beautiful liveliness perfectly balanced by the roundness acquired during its aging in oak barrels, revealing all the richness and elegance of the terroir.

This Mercurey « Clos Rochette » embodies the high standards and expertise of Domaine Faiveley, ideal for pairing with fine fish, poultry in sauce, or mature cheeses.

### PROFIL GUSTATIF

|         |                        |          |
|---------|------------------------|----------|
| Léger   | <div><div></div></div> | Puissant |
| Souple  | <div><div></div></div> | Tannique |
| Sec     | <div><div></div></div> | Moelleux |
| Vif     | <div><div></div></div> | Rond     |
| Fruité  | <div><div></div></div> | Boisé    |
| Minéral | <div><div></div></div> | Fruité   |



### IDENTITÉ

|                        |                    |
|------------------------|--------------------|
| Région viticole / Pays | Bourgogne / France |
| Type de vin            | Blanc              |
| Volume                 | 0,75L              |
| Degré d'alcool         | 13,0%              |
| Potentiel de garde     | 2 ans              |
| Cépages                | Chardonnay         |