



VINCENT & JEAN-PIERRE
CHARTON

BURGUNDY FINE WINES
MERCUREY-FRANCE



MERCUREY CLOS DE LA CHIQUETTE

Rich, soft, fine aromas of yellow fruit. Full-bodied on the palate, with rich, fleshy fruitiness and good balance.

COLOUR
White

GRAPE VARIETY
100% Chardonnay

SURFACE
34 ares

AVERAGE AGE OF THE VINES
40 years old

DENSITY / YIELD
13,000 vines / hectare
45 hectolitres / hectare

SOIL TYPE
Hard limestone

PRODUCTION
2,000 bottles / year

WINEMAKING METHOD
Manual harvesting
Selective sorting
Direct pressing and pellicular
maceration

MATURING
100% oak barrels for 10 months 25 to
30% new barrels
Bottled at the estate

WWW.DOMAINECHARTON.COM

29, Grande Rue
71640 Mercurey – France
Mobile : 06 32 07 11 73
contact@domainecharton.com