



MAISON
Albert Brenot

DEPUIS 1849



Famous appellation of Côte Chalonnaise, Merceurey is a large village where only 20% of white wines are produced.



Chardonnay



Traditional. Manual harvest. In thermo-regulated vats, grapes are collected in a pneumatic press.



Ageing in oak barrels for 11 months.



The clay soil is primarily silica and limestone.

TASTING

Its colour is yellow and very clear. Floral aromas mixed with grapefruit and citrus notes on a very mineral base. In the mouth, this wine is characterized by a fruity material (quince, apple) well wrapped with fine tannins and vanilla.



To drink young or to keep 3-5 years.
Temperature of service: 13-14°C.



A good parsley ham or a plate of charcuterie will be excellent. But it is certain that after two or three years of aging, a "blanquette de veau" or chicken with cream will ensure a successful meal.