



DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE CHARTON

AOP Mercurey Premier Cru  
White



## PRESENTATION

The Domaine Charton, located in Burgundy, has been cultivating vines in Mercurey since 1941. Deeply attached to the notion of terroir, it produces wines with unique characteristics, reflecting the typicality of their "Climats". The love of the vine and the wine is passed down from father to son within the family. Grandson of the founder, Vincent is now at the head of the family estate, supported and advised by his father Jean-Pierre. The estate operates 11.50 hectares of vineyards located on excellent terroirs of the Mercurey appellation, in the Côte Chalonnaise.

## VARIETAL

Chardonnay 100%

## LOCATION

0.34-hectare plot.  
Age of vines: 40 years old

## TERROIR

Hard chert limestone soils.

## IN THE VINEYARD

Precision viticulture with thoughtful treatments and soil care throughout the season.

## HARVEST

Manual harvesting with selective sorting.

## WINEMAKING

Direct pressing and skin maceration.

## AGEING

Aged for 10 months in 100% oak barrels, with 25 to 30% new oak.

## SERVING

Serve chilled, between 10 and 12°C.

## AGEING POTENTIAL

2 to 3 years

## TASTING

This Mercurey white "Clos de la Chiquette" delivers a luminous and precise expression of Burgundian Chardonnay. The pale gold robe with green highlights reflects its freshness. The nose unfolds aromas of citrus, fresh pear, white flowers, and a subtle buttery touch. On the palate, the wine charms with its balance between mineral tension and delicate roundness. Subtle barrel ageing adds silky texture and refined depth. The finish is fresh, saline, and marked by persistent floral notes. A finely cut wine both generous and vibrant.

## FOOD PAIRINGS

"Clos de la Chiquette" is the perfect match for refined and delicate cuisine. It pairs beautifully with seared scallops, steamed sea bream with citrus, or asparagus risotto. For vegetarian pairings, consider a crispy tart with fresh cheese and herbs, a stir-fried mix of crunchy vegetables, or citrus-dressed burrata. Best enjoyed chilled, between 10 and 12°C, to reveal its full freshness and complexity.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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