

Domaine du Château Philippe le Hardi,  
**Mercurey Blanc `Bois de Lalier` 2022**  
Mercurey, Burgundy, France



The Domaine du Château



Grape Varieties	<b>100% Chardonnay</b>
Winemaker	<b>François des Moutis</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>2.1g/L</b>
Acidity	<b>4.88g/L</b>
Wine pH	<b>3.31</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

Domaine du Château Philippe le Hardi (formerly Château de Santenay) was once the majestic stately home of the first Duke of Burgundy. Philippe le Hardi received his duchy from his father, the King of France, and became famous for banning the cultivation of Gamay in the Côte d'Or, saying in his edict of 1395 that only Pinot Noir could be used in the production of red wines from the already fabled slopes. The magnificent Château has a flamboyant multi-coloured tiled roof 'en tuile vernissée de Bourgogne'. Despite the property's long history, it fell on hard times until it was taken over by French bank Crédit Agricole in 2010. The current owners have invested heavily in the estate over the past decade, building a new cuverie in 2014 and bringing in talented winemaker François des Moutis as Chef de Cave. François is focused on revealing the quality of the domaine's single-vineyard sites through sensitive winemaking.

## VINEYARDS

Domaine du Château Philippe le Hardi has 72 hectares of vines in Mercurey. The village of Saône-et-Loire, where the fruit for the `Bois de Lalier` Blanc is sourced, produces only a small percentage of white wines of outstanding quality. The soils are rich in clay, with limestone still very evident alongside some areas of marl. These characteristics give the white wines of Mercurey a strong structure and beautiful texture.

## VINTAGE

The 2022 vintage emerged from one of Burgundy's most challenging years, marked by frost, four successive heat waves, and widespread drought. A slightly delayed budburst proved fortuitous, protecting the vines from spring frost damage. Despite the extreme conditions and water scarcity, the deep-rooted vines were able to draw on water reserves, retaining elegance and freshness despite the challenging conditions.

## VINIFICATION

Upon arrival at the winery, the grapes underwent gentle pneumatic pressing, before the must was settled for 12 hours. Fermentation took place in stainless steel. The wine was then aged on its fine lees for 14 months, 50% in vats and 50% in oak barrels, 10% of which were new.

## TASTING NOTES

This wine is pale gold in colour and very expressive on the nose with aromas of white pear, honeysuckle and a touch of vanilla. The palate has a lovely texture from the oak ageing, with concentrated flavours of white peach and vanilla balanced with racy acidity.