

*Louis Max*<sup>👑</sup>  
*Singulier depuis 1859*

## MERCUREY LES CAUDROYES

### TERROIR

This wine is grown on a specific parcel of the Domaine La Marche, owned by Louis Max. This parcel is located on a steep slope, where the soil contains much limestone.

This beautiful Domaine of 20 hectares is cultivated in organic farming, and has been certified since 2008. More than 50% of the vines here are aged 25 years or more.

### GRAPE VARIETY

100% Chardonnay

### WINEMAKING

Manual harvest with grape sorting before the vinification. Traditional fermentation and maturation in oak barrel for 1 year.

### WINE TASTING

A beautiful yellow gold colour with subtle green reflections. The nose is very floral (acacias, hawthorn), with a hint of minerality.

Fresh fruit flavors in the mouth, combined with lemon and almond hints, ending in a long finish.

### FOOD PAIRING

Great as an aperitif, this wine pairs well with all delicate seafood, fishes in sauce and white meat dishes like veal or poultry.

### SERVICE TEMPERATURE AND AGEING

Wine to be served at 12°C / 53° F.

This wine is already enjoyable right away, but will improve after a good ageing of 5 to 8 years.



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