BURGUNDY

MERCUREY: DOMAINE NARJOUX-NORMAND WHITE

Domaine Narjoux-Normand



TASTING NOTES

A bouquet of white flowers, exotic fruits and pear. A touch of honey appears when the wine is mature. It offers a liveliness on the palate that softens over time, revealing a lovely smoothness.

WITH FOOD

Chicken

VINTAGE	2022
REGION	Burgundy
APPELLATION	Mercurey
GRAPES	100% Chardonnay
KEEPING	Drink within 5 years of bottling.
VINIFICATION	Slow alcoholic fermentation in barrels, with monitoring by an oenology laboratory. Aged for 12 months in oak barrels of 3 to 6 years, ageing on lees.
BOTTLE	75cl
VOLUME	13.5%

DOMAINE NARJOUX-NORMAND

A family farm of 14 hectares for many generations. Operations have been managed by Mr. Frantz Normand since 1999, but since 2020 his son Antoine has shared management with a view to its future total takeover.

The estate has been HVE level 3 certified since the 2020 campaign. The vines are ploughed exclusively without the use of herbicides. The wines are aged for a minimum of 12 months in barrels with, for certain vintages, blended in stainless steel vats in order to properly homogenize the vintage.