Domaine Mia

France - Borgogna Côte Chalonnaise - Nuits-Saint-Georges



MERCUREY BLANC LES ROCHELLES

100% Chardonnay

Production area: 2.5-hectare plot on Climat Les Rochelles, which benefits from a southwest exposure
Terrain: marne sabbiose e marne-calcaree
Harvest: manual
Vinification: Crushing done very slowly and in whole harvest. Fermentation, 100% natural, takes place with indigenous yeasts
Refinement: in underground cellars for 10 to 12 months, without batonnage. It is made in French oak barrels, 25% of them new, from 4 different coopers. Racking takes place by gravity to preserve the quality of the wine
Color: bright yellow
Fragrance: flowers and white fruits, accompanied by slightly brioche notes
Flavor: sensual, subtly mineral, in an interplay of balance and tension. The finish persists and marks freshness and lightness
Alcoholic Grade: 13% vol



Ownership/Founders Mia Subotic
Start of Activity 1860
Vitiviniculture Certified Organic
Hectares 17
Bottles produced 100.000

Domaine MIA is one of the largest organic estates in the Côte Chalonnaise and comprises six climats between Mercurey and Rully, areas rich in geological and climatic peculiarities that require targeted interventions. Each plot is tended with meticulous care, the result of continuous micro-innovations. Vinification and ageing take place in the historic cellars of Nuits-Saint-Georges. The story begins in 1860 with Clos La Marche, which remained in the same family for decades. The turning point came in 2019, when Mia took over the reins of the estate dedicated to her from her father, the previous owner. The young producer wants to impose a new style, contemporary and environmentally conscious, developing the organic approach and orienting the estate towards biodynamics. Domaine MIA is also a co-energy of talents of different ages and skills, a team that creates wines already appreciated for their quality and elegance since the first vintages.