Château Mercian Koshu Gris de Gris, Fuefuki 2022

SME0052022

Château Mercian

— Yamanashi, Japan

An exceptional expression of Japanese culture, let alone Japanese wine. This gentle wines quiet persistence and certainty of presence on the palate is a delight. You need to slow down, pop on some noise-cancelling headphones and enjoy its subtle, textural charms. Like sucking a freshly-shucked oyster through pink silk.

2020 Vintage

IWC Silver 2022

2021 Vintage

IWSC Silver

2023 IWC Bronze 2023

Production

Koshu grapes are grown in the Fuefuki district, one of the 13 cities located in Yamanashi Prefecture. Harvest takes place from late September to early October. Grapes are destemmed and crushed and the juice is divided into three cuvee's, the first portion spends four weeks with skin contact in a stainless tank, the second, two weeks with skin contact in a wooden vat and the third has two hours of Themo maceration and cooling down overnight with skin contact. The three wines are then blended and aged in oak barrels for 8 months.

Tasting note

Faint reddish orange hue. Sweet and gentle aromas of apricot, candied pear, Darjeeling and old Rose with subtle vanilla notes derived from 8 months in oak barrels. The complex palate from the skins and seeds of the Koshu grape come from gentle skin contact, this creates a three-dimensional feeling in the mouth.

Food Match

Matches well with asian dishes, asparagus risotto or stony river fish.

ABV:
10.50%

Case/Bottle Size:
12x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
Fuefuki

Winemaker:
Mitsuhiro Anzo

Grape Varieties:
Koshu 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
4973480341092