



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR

Brown soil containing clay-rich pebbles



PRESENTATION

Mercurey's name refers to an ancient temple built by the Romans to honour the god Mercury.

With its surface area of 1,600 acres, 85 "village" appellations and 32 Premier Crus, Mercurey is the largest appellation in the Côte Chalonnaise. The vines grow at altitudes of between 230 and 320 metres on slopes that are protected from moisture-laden winds.

VINIFICATION/AGEING

Handpicking, sorting of grapes upon arrival at the winery.

Fermenting maceration in thermoregulated stainless steel vats for 16 to 20 days.

Aging in oak barrels (15 to 20% new barrels) for 12 to 14 months.

TASTING

The nose is reminiscent of red and black fruit (cherry, raspberry...) along with wilder notes. On the palate, this delectable wine boasts fine structure. The finish is long and harmonious.

SERVING

Serve at 15-16°C (59-61°F).

To taste young on the fruit or to keep 3 to 5 years and more.

FOOD PAIRINGS

Grilled, roasted or stewed red meats

Medium cheeses

