



CÔTE CHALONNAISE | 100% PINOT NOIR | PREMIER CRU

PRESENTATION OF THE APPELLATION

In the heart of the Côte Chalonnaise, Mercurey is one of the largest wine appellations in Burgundy. The vineyards lie on marl and marl-limestone terroirs from the Oxfordian period. The vines are given generous expression in these white, limestone-rich, or red and clayey soils.

TASTING: subtle and generous

Food pairings: Grilled jumbo prawns with Szechuan pepper

Potential and cellaring advice: 2 to 5 years. Serving temperature: 16°C

VINEYARD

- Density of planting: 9 000 vines / ha

WINE

- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 15 months, 20% new barrels
- Production: 8000 bottles

