

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: deep and seductive

Food pairings: Vegetable crumble, pears poached in red wine
Potential and cellaring advice: 5 to 10 years. Serving temperature: 16°C

VINEYARD

- Surface: 0,28 ha
- Exposition: South-West
- Year of planting: 1982
- Soil and Subsoil: Marly soil, our plot is located on a strip with more limestone
- Density of planting: 9 000 vines / ha
- Soil cultivation: Harrowing in the spring / Between-the-vine blades during the summer

WINE

- Harvest date: 27/08/20
- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 18 months, 30% new barrels
- Production: 2000 bottles

CÔTE CHALONNAISE 2020 (RED)

2020 will remain in the memory for many reasons. Not only was it the year of lockdowns and pandemic; it was also a unique and very satisfactory vintage in Bourgogne. This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines. Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. Côte Chalonnaise red wines are very rich, with notes of black berries, cherry kernels, gingerbread, violet, and licorice. On the palate, they are full-bodied yet yielding, marked by a wonderfully fresh feel and silky, tightly-woven tannins.

