

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: lively and fruity

Food pairings: Cheese and charcuterie board

Potential and cellaring advice: 3 to 7 years. Serving temperature: 16°C

VINEYARD

- Surface: 0,24 ha
- Exposition: South
- Year of planting: 1982
- Soil and Subsoil: Very calcareous marl, in the heart of the village
- Density of planting: 9 000 vines / ha
- Soil cultivation: De-hilling in the spring / Maintenance with between vine blade in the summer

WINE

- Harvest date: 24/08/20
- 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: 1800 bottles

