

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

- 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

CÔTE CHALONNAISE 2021 (RED)

The 2021 vintage was marked by frost in April which severely impacted the future harvest. It was also a rainy year and globally cooler than recent trends. Fortunately, the lull in June allowed flowering to take place unhindered and véraison was good thanks to fine weather from mid-August onwards. Winemakers who worked hard to the very end sorting the grapes both in the vineyard and in the winery, have produced fine wines reminiscent of older vintages, with degrees close to those of the 1990s. In the end, the 2021 vintage offers lively wines with delicate aromas. In the Côte Chalonnaise, 2021 gave rise to very good quality red wines. They have a deep ruby red color a rich and sophisticated nose and are soft and fleshy in the mouth. These wines are pleasant and perfectly balanced. There is no doubt that they will have a place of choice on the best tables.

