



MERCUREY 1ER CRU LES CROICHOTS 2019

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: round and fruity

Food pairings: Oriental couscous

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

VINEYARD

- Surface: 0,72 ha
- Exposition: South
- Year of planting: 2014
- Soil and Subsoil: Soil from very calcareous marl
- Density of planting: 9 000 vines / ha
- Soil cultivation: White slope prone to erosion / Shallow tillage of the vine row

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

CÔTE CHALONNAISE 2019 (RED)

2019 was a year of great contrasts. It brought plenty of stress, with some tense moments, yet the harvest went smoothly and the end results were fabulous. It was hot and dry, but the wines nonetheless reveal a vigor that is delighting fans of Bourgogne wines. In Côte Chalonnaise, the wines are of an unusual elegance and power. The nose is marked by very pleasant floral and fruity scents, with notes of violet and elderflower mingling with blackberry, blueberry and blackcurrant. On the palate, these wines are both smooth and concentrated, with magnificent substance and aromas of dried fruit like fig and raisin, with touches of spice and licorice. The finish and length also live up to expectations.