



MERCUREY "LES BOIS DE LALIER" 2023

CÔTE CHALONNAISE | 100% PINOT NOIR | VILLAGE

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 precise

Food pairings: Shredded beef

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

VINEYARD

- Surface: 9,2 ha
- Exposition: South East Plateau
- Year of planting: 2000-2005-2010
- Soil and Subsoil: Plot on a hillside on soil rich in hard limestone with chert
- Density of planting: 9 000 vines / ha
- Soil cultivation: Harrowing in the spring / Between-the-vine blades during the summer

WINE

- Harvest date: 09/09/2023
- Vinification: Harvested with 12kg boxes. Sorted and destemmed.. Some punching down before three weeks of maceration with pumping over twice a day.
- Aging: 12 months in oak with 10% new oak
- Production: 21000 bottles

CÔTE CHALONNAISE 2023

That's the great thing about this vintage - despite unstable weather conditions over the summer, the end result is stunning. Pinot Noir proved, once again, that it is king of the grape varieties. After a rigorous sorting process, facilitated by high yields, some very fine juices were extracted, with a great variety of aromas.

Pinot noir grapes in Côte Chalonnaise achieved excellent ripeness overall. These wines are highly expressive, characterized by intense fruit notes, substantial volume, a fleshy texture, and remarkable suppleness.

These wines, are deliciously approachable right now and will quickly become favorites at top restaurants