



MERCUREY "LES BOIS DE LALIER" 2024

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: 18th and 19th of september
- Vinification: Sorted and destemmed. Some punching down and pumping over two times per day during 18 days of maceration.
- Aging: 12 months ageing with 50% wood tanks and 50% oak barrels (including 35% new oak barrel)
- Production: 15 000 bottles

CÔTE CHALONNAISE 2024 (RED)

2024 will remain etched in the memory of the French as a rainy year—very rainy indeed. Winegrowers faced a host of climatic challenges (frost, hail, heavy rainfall) that quickly affected potential yields. Fortunately, the dry, sunny weather in August allowed the grapes to ripen fully. The reds of Côte Chalonnaise are perfectly balanced wines with impressive fruit expression and aromatic depth. Blackberry, blackcurrant, and morello cherry notes blend with delicate floral and spicy hints. The palate is structured and lively, showcasing the vintage's finesse through fine, velvety tannins. 2024 is not to be overlooked—a vintage of many successes.