



MERCUREY "LES CHAMPS MICHAUX" 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: round with broad appeal

Food pairings: Chili con carne

Potential and cellaring advice: 2 to 6 years. Serving temperature: 16°C

VINEYARD

- Surface: 1,32 ha
- Exposition: East / South-east
- Year of planting: 2014
- Soil and Subsoil: Limestone and clay
- 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: 22/09/2023
- Vinification: Selected and destemmed. Cold pre-fermentation during 4 days. Some pushing down and then pumping over twice a day for 3 weeks of maceration.
- Aging: 15 months in oak barrels with 25% new oak
- Production: 6600 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