

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: fruity and fresh

Food pairings: Chili con carne

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

VINEYARD

- Density of planting: 9 000 vines / ha

WINE

- Vinification: 5 to 7 days cold pre-fermentation and some pumping overs
- Aging: 10 month in stainless steel and oak

CÔTE CHALONNAISE 2022 (RED)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

Red of Côte Chalonnaise in 2022 is another landmark vintage, thanks to the perfect ripeness and good quality of the grapes. The wines are richly aromatic, with floral scents inextricably associated with fruity aromas. Balanced and magnificently structured, their long finish is impressive. Already very enjoyable, they can be appreciated for many years to come.

