



Philippe le Hardi
DUC DE BOURGOGNE
1342-1404



PRÉSENTATION DE L'APPELATION

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.

DÉGUSTATION : round with broad appeal

Accords mets-vins : Chili con carne

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

LE VIGNOBLE

- Densité de plantation : 9 000 vines / ha

LE VIN

- Vinification : 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Élevage : 12 months maturation in stainless steel vats and barrels

MERCUREY "VIEILLES VIGNES"

| 100% PINOT NOIR |

#naturellementhardi

DOMAINES DU CHÂTEAU PHILIPPE LE HARDI
21 590 Santenay, France | www.philippehardi.fr

