

MERCUREY 1^{er} Cru

Mercurey, situated in the heart of the Côte Chalonnaise (12 kilometres from Chalon-sur-Saône) is one of the foremost appellations of Bourgogne. Protected from moisture-bearing winds, tucked away in its hillsides or stretched along the aptly-named "Golden Valley" the vineyards stretch as far as the neighbouring village of Saint-Martin-sous-Montaigu.

VINIFICATION AND AGEING

GRAPE VARIETY Pinot Noir

WINEMAKING The grapes are picked and sorted by hand. Maceration lasts 3 weeks, all grapes destemmed. The wines are aged for 14-16 months in French oak barrels, of which around 25% are new.

TASTING

EYE A deep color with purplish hints

NOSE A fruity and floral nose with notes of blackcurrant.

MOUTH A gourmet and fruity wine, fine tannins, a beautiful persistence.

PAIRING Veal, beef, caramelised poultry, hamburger, cheese

TEMPERATURE 15°C / 16°C

AGEING Between 6 to 8 years.

