



#### THE VINTAGE

2019 is a fresh and well-balanced vintage. Volumes are low although the quality is outstanding. Characterised by extreme weather conditions and perfectly healthy and aromatic grapes, 2019 saw weak rainfalls (-50% less than usual), several frosts spells in April/May followed by heatwave in summer. The harvests began on Monday 9 September in the Côte chalonnaise and came to an end on the 21 September in the Côte de Nuits.



#### APELLATION DESCRIPTION

"La Favorite" is a parcel selection from the Mercurey 1er Cru "Le Clos du Roy" produced from vines situated high up on the South-East facing hillside. As of the 2009 vintage we have harvested, vinified and aged separately this wine in order to produce an outstanding Côte Chalonnaise wine. Why is it called "La Favorite"? When King Henri IV besieged the Château de Montaigu in Mercurey, he was accompanied by his Favorite, Gabrielle d'Estrée. Whilst the royal troops besieged the walls, the King visited Givry and fell in love with its wines. As for Gabrielle d'Estrée, she preferred the Mercurey...

Exposition : South, Sout-West  
Soil : Clay-limestone, white marls  
Grape Variety : Pinot Noir

*Characteristics of our plot*  
Surface area : 0.3852 ha (0,952 Acres)  
Years the vines were planted : 1982



#### WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are pumped over twice daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 15 to 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 15 months in French oak barrels (30% of which are new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



#### TASTING

This wine reveals a deep ruby red hue and a nose characterised by small black fruits and a touch of oak and spice. The palate is full-bodied, concentrated and well-balanced. The richness of its aromas and tannins give it exceptional body, length and complexity.

Serve with : Fillet of beef, lamb chops

Serve at : 14°C to 16°C