

#### 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.



#### APPELLATION DESCRIPTION

This Côte Chalonnaise village takes its name from the God Mercury (God of trade). Mercurey is intersected by the Agrippa road which linked Chalon-sur-Saône to Autun in the Roman era. The wines of Mercurey have given this village its reputation throughout the world. Mercurey is one of the largest wine regions in Bourgogne with over 600 ha of vines.

Exposition : South-East  
Soil : Clay-limestone  
Grape Variety : Pinot Noir

#### *Characteristics of our plot*

Surface area : 6 ha 74 a 27 ca (16,66 Acres)  
Years the vines were planted : 1982, 2000, 2002, 2003, 2011



#### 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 12 months in French oak barrels (10% 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

Deep ruby red in colour with notes of fresh red fruits and spice on the nose. This wine is a pleasure to drink thanks to its smooth, fruity attack and delicate, silky tannins. This well-balanced and intensely aromatic wine will win over wine experts and amateurs alike.

Serve with : Rib of beef marinated in thyme, a platter of cold cuts, soft cheeses such as reblochon

Serve at : 14°C to 16°C

Cellaring Potential : 2 to 6 years

