

MERCUREY "VIEILLES VIGNES" 2019

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 : 27 ha 25 a (67,33 Acres)
Years the vines were planted : 1962, 1978, 1981



WINEMAKING

The grapes are cut 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

Our "vieilles vignes" (old vines) are over thirty years old and produce an exceptionally aromatic wine that offers a true reflection of its Mercurey terroirs. The palate reveals a smooth, fruity attack and evolves towards notes of ripe red berries and a touch of vanilla. An intensely aromatic wine with a delicate structure and silky smooth tannins that will win over wine experts and amateurs alike.

Serve with : Roast duck with porcini mushrooms, mature cheeses

Serve at : 14°C to 16°C

Cellaring Potential : 4 to 8 years

