



- COTE CHALONAISE-

AOC Mercurey

Vines:

100% Pinot Noir

Vines planted in 1957

Winemaking:

Land is treated with very limited chemicals -if not at all depending on vintage.

Grapes are harvested by hand.

Maceration for 10 days between 28 to 30°C. Slow fermentation in the last days to retain and fully express red fruit flavors.

Vinification lasts for 25 days with some oak aging (20% new oak).

Wine is aged for 14 months to keep all fruit flavors and plenty of freshness. Light filtration before bottling.

Tasting Notes:

Nice ruby color. The 2016 Mercurey wine is rich and will need some aeration (45 minutes).

Aromas of ripe black fruits (blackberry, blueberry) with very light oak markers. As wine gets older, it rounds up and develops meaty notes, with spicy tobacco and cocoa beans flavors.

Serving: At 14° C (for any young vintage) to bring out all the flavors.

Pairing: Beef rib steaks or lamb shanks/ chops, braised or with gravy, pork roast, as well as young or aged cheeses .

