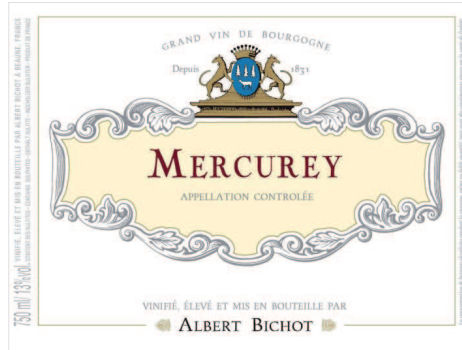


MERCUREY



Côte Chalonnaise

100 % Pinot Noir

AOC Village

The vineyard:

Brown stony soil, well-drained and rich in clay

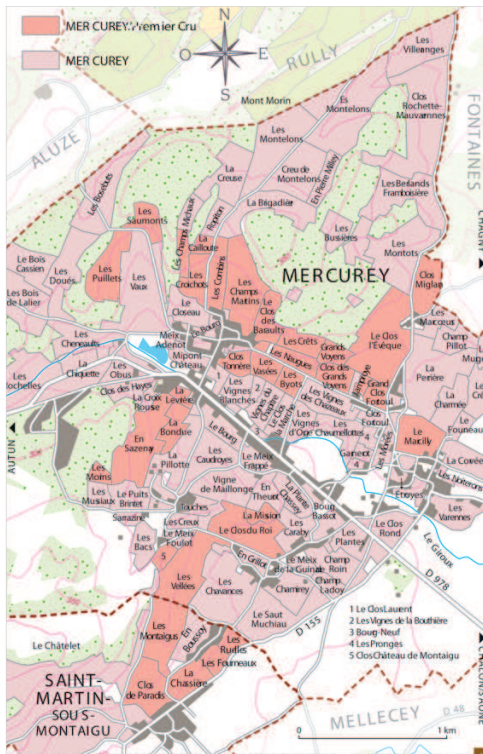
Vinification:

Temperature-controlled conical oak vats
 15 to 20 days

Ageing:

100 % oak barrels
 10 to 20 % new oak
 14 to 16 months

Mercurey was named after the Roman temple built here to honour the god Mercury. Boasting 650 ha (1,600 acres), 85 plots and 32 Premier Crus, Mercurey is the largest of the Côte Chalonnaise's appellations.



Tasting notes

The nose exudes fruity aromas with notes of wild berries, plum and peach. The palate is bursting with the flavour of candy; it is full-bodied, velvety, and very smooth. Harmonious with a long finish.

Food/wine pairing

This wine pairs well with grilled or roasted red meats, meat in red wine sauce, feathered game and full-flavoured cheeses.

Serving and cellaring

Serve between 14°C and 16°C. (57°F - 60°F)

May be enjoyed now for its fruitiness or laid down for 3 to 5 years or more if stored in a wine cellar.