



# MERCUREY

**Appellation: Mercurey**  
**Grape: 100% Pinot noir**

**Serving Temperature: between 15° to 16°**  
**Shel life of wine: 2 to 5 years**

**Vinification :**

Traditional vinification for a total vatting time of 18 to 21 days. Aged in barrel for 10 months, 1/3 new, 1/3 1-year-old and 1/3 2-year-old.

**Tasting notes:**

Their colour is a deep, profound ruby. This crisp-fruited wine evokes strawberry, raspberry, and cherry. Age brings in notes of underbrush, spicy tobacco notes and cocoa beans. In the mouth this wine is rich, full-bodied, and chewy. In its youth, the tannins of this wine lend it a mineral firmness. When aged, it is attractively rounded and meaty.

**Wine & food paring:**

This wine is rich, meaty and solidly put together, Mercurey, secure in its position among the royalty of wines, brings out the best from beef rib steaks, or joints of beef or lamb, braised or in sauce. Roast pork is well suited to its rich aromas, as are poultry-based stews. Exotic dishes likewise prove worthy partners for this wine. As for the cheeseboard, this wine harmonizes equally well with either mild, soft cheeses or aged versions.

**Location:**

Mercurey, situated in the heart of the Côte Chalonnaise (12 kilometres from Chalon-sur-Saône) is one the foremost appellations of Bourgogne. Protected from moisture-bearing winds, tucked away in its hillsides or stretched along the aptly-named "Golden Valley" the vineyards stretch as far as the neighbouring village of Saint-Martin-sous-Montaigu. The AOC status was instituted in 1923.

Reunited by means of the Brotherhood of the Chanteflûte, created in 1971, the local winemakers are dedicated to enjoying the wines of Mercurey and promoting them to the world.

**Soils:**

Their exposure is north-northwest to south-southeast. The rocks are middle and upper Jurassic limestones of the Kimmeridgian series. The clay-limestone soils favour quality wines. We're just a stone's throw from Chablis.

