



## CHATEAU MIPONT MERCUREY

GREAT BURGUNDY WINE

### GRAPE VARIETY

Pinot Noir: A superb selection of small berry Pinot Noir.

### TERROIR

A limestone clay terroir at 225 metres altitude in the heart of the village, which enjoys exceptional sunshine exposure thanks to its orientation full south. Naturally protected from the prevailing winds, it allows the grapes to always attain perfect maturity.

### AGE OF VINES

Vines planted in 1963

### VINEYARD MANAGEMENT

Cultivated using reasoned viticultural methods with no use of herbicides, only tilling of the soil. Yields are controlled by disbudding and green harvesting if necessary.

### WINEMAKING AND MATURING

Hand-picked into small crates. The grapes are sorted after picking then totally destemmed.

Cold pre-fermentation maceration for 5 or 6 days, followed by vatting for 12 days with cap punching and pumping over 2 to 3 times daily.

The wine is transferred to barrels after settling for two weeks.

Matured in barrels of which 20% are new.

Bottled after light filtration.

### CHARACTERISTICS

Half way between a red Mercurey Vieilles Vignes and a red Mercurey Premier CRU, the complexity and the finesse of the wines produced in this terroir will no doubt see them recognised as a new Premier CRU when the Mercurey classifications are reviewed.

### CELLARING

Around 5 years

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*Alcohol can damage your health, drink sensibly*