

DOMAINE  
**THEULOT  
JUILLOT**



## LES CHAMPS MARTINS

# MERCUREY 1<sup>ER</sup> CRU WHITE

GREAT BURGUNDY WINE

### GRAPE VARIETY

Chardonnay

### TERROIR

Altitude 300 metres with a west south-west orientation. A terroir par excellence for Chardonnay.

Numerous limestone outcrops at the base of the slopes. Half-way up the limestone breaks up and mixes with clay and at the summit gives way to beige marl.

### AGE OF VINES

Average age 35 years.

### VINEYARD MANAGEMENT

Vines cultivated using reasoned 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 picking.

Grapes pressed in whole bunches.

Static settling for 24 hours.

Fermented in barrels of which 25% are new. Indigenous yeasts only. Alcoholic fermentation often finishes very late.

Aged in lees with regular stirring for 11 months, then the wine is bottled after fining.

### CHARACTERISTICS

A complex nose, all at once floral and mineral, with hints of citrus.

Delicately acidulous and fresh with a touch of salinity.

### SERVICE AND FOOD WINE PAIRING

Perfect for aperitif.

### CELLARING

3 to 5 years

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*Alcohol can damage your health, drink sensibly*