



LES CHAMPS MARTINS MERCUREY 1^{ER} CRU RED

GREAT BURGUNDY WINE

GRAPE VARIETY

Pinot Noir

TERROIR

Hillsides of beige marl at an altitude of 300 metres facing south south-east, punctuated with small ridges of limestone.

AGE OF VINES

There are two parcels. In the oldest of them the vines are 40 years old and in the other, 30.

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-picked into small crates.

The grapes are sorted on arrival, and 100% destemmed.

Pre-fermentation maceration at 15°C for three days.

Vatting for 15 days with moderate cap punching and pumping over for a gentle extraction.

Matured for 12 months in barrels of which 25% are new.

CHARACTERISTICS

Here Pinot Noir expresses itself with minerality and extreme aromatic precision, purity and balance.

Superb texture with a slightly saline finish.

CELLARING

Around 5 to 8 years

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Alcohol can damage your health, drink sensibly