

DOMAINE
**THEULOT
JUILLOT**



LA CAILLOUTE - MONOPOLE MERCUREY 1^{ER} CRU WHITE

GREAT BURGUNDY WINE

This parcel, which forms an ensemble with a forest and a small hunting lodge, is an emblematic place within the Mercurey appellation.

It was acquired by my grandfather at the beginning of the fifties, and will forever be associated with the name of Emile Juillot.

This terroir, with its different geological strata, allows one of the great white wines of the appellation to be produced on its upper slopes.

GRAPE VARIETY

Chardonnay

TERROIR

At 340 metres altitude, facing south, this parcel dominates the village of Mercurey. In these soils of beige marl, with numerous outcrops of limestone rock, Chardonnay finds its conditions of predilection. In the shelter of the south-facing hills, protected from the cold winds from the north, and benefitting from optimum sunshine, the grapes always attain exceptional maturity here.

AGE OF VINES

Planted in 1979.

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

Grapes are picked by hand into 25kg crates. They are pressed in whole bunches and the must is cold settled for 24 hours at 10°C before being transferred into barrels.

The wines are fermented and matured in barrels of which 30% are new, for a total of 11 months, with weekly stirring until the malolactic fermentation is complete.

The wines are fined and lightly filtered before bottling.

CHARACTERISTICS

An extraordinary aromatic expression with a "Rhône" accent in this Chardonnay that flirts with notes of viognier. A rich and complex wine.

CELLARING

Around 3 to 5 years

NATHALIE & JEAN-CLAUDE THEULOT
4, RUE DE MERCUREY
71640 MERCUREY - FRANCE

TÉL +33 (0)3 85 45 13 87
FAX +33 (0)3 85 45 28 07
CONTACT@THEULOTJUILLOT.EU

WWW.THEULOTJUILLOT.EU

Alcohol can damage your health, drink sensibly