



## LES COMBINS MERCUREY 1<sup>ER</sup> CRU

GREAT BURGUNDY WINE

### GRAPE VARIETY

Pinot Noir (massal selection)

### TERROIR

Oxfordian beige marl.

Fully south facing slopes at an altitude of 275 metres.

### AGE OF VINES

1/3 45 years old

2/3 35 years old

### 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.

Sorted on sorting tables. Fairly long vatting of 15 days including 4 days of pre-fermentation maceration at 12°C. The duration is adapted to the structure of each vintage.

Matured for 14 months including 12 months in barrel, of which 25% are new.

Bottled a few months after blending, after light filtering if necessary.

### CHARACTERISTICS

All the passion and the power of this great terroir.

Blackberry and blueberry, opulence and volume, with incredibly soft tannins.

### SERVICE AND FOOD WINE PAIRING

Open and allow to breathe for a few hours at room temperature before serving.

Ideal with beef, or excellent with exotic or lightly spicy cuisine. .

### CELLARING

8 to 10 years.

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*Alcohol can damage your health, drink sensibly*