



LES CROICHOTS MERCUREY 1^{ER} CRU

GREAT BURGUNDY WINE

This MERCUREY Premier CRU is composed of 4 parcels for a total of 1.2 hectares.

This heterogeneity of plants of different ages and origins makes for an extremely interesting ensemble.

GRAPE VARIETY

Pinot Noir from diverse selections.

TERROIR

Classically limestone clay, a combination of meagre, marl soils on the upper slopes and richer, more complex soils that start mid-way down. Full south orientation.

AGE OF VINES

An average of 30 years old.

VINEYARD MANAGEMENT

Guyot pruned - Number of shoots limited to a maximum of 6 per vine.

Vines cultivated using reasoned methods with no use of herbicides, only tilling of the soil.

WINEMAKING AND MATURING

The grapes are hand-picked into small crates and sorted.

100% destemmed.

Cold pre-fermentation maceration for 3 to 5 days at 12°C.

Vatting for 15 days with cap punching and pumping over. The rhythm and frequency are determined by the characteristics of each vintage.

100% barrel aged, of which 20% are new, for a total of 12 to 15 months before bottling preceded by a light filtering if necessary.

CHARACTERISTICS

Purplish carmine in colour. Complex nose of berry fruit such as blackcurrant and blackberry.

The palate is precise and succulent, with a lovely acidulous, fruity finish.

SERVICE AND FOOD WINE PAIRING

Best opened 2 to 3 hours before serving.

This delicious, fruity wine will accompany to perfection all types of meat, cheeses and exotic dishes.

CELLARING

Around 5 to 8 years.

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Alcohol can damage your health, drink sensibly