



MILLERANDAGE MERCUREY

GREAT BURGUNDY WINE

GRAPE VARIETY

Pinot Noir

TERROIR

Limestone clay, south facing terroir.

GRAPES

When the harvest quantity is low we buy top quality grapes in all confidence from our fellow winegrowers from the best terroirs of the appellation.

WINEMAKING AND MATURING

Pre-fermentation maceration at 12°C for four to five days. Fermentation over ten days with soft extractions to bring out smoothness, fruit and finesse. Maturing in barrels for 16 months, of which only 10% are new, confers extra complexity and maturity.

CHARACTERISTICS

Subtle nose of black fruit (blackberry, blueberry), and lightly toasted notes due to the barrel ageing. Gourmand and smooth in the mouth, with the excellent structure of Pinot Noir, and a long, elegant finish.

CELLARING

Around 3 to 8 years.

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Alcohol can damage your health, drink sensibly