



VIEILLES VIGNES MERCUREY

GREAT BURGUNDY WINE

GRAPE VARIETY

Pinot Noir

THREE PARCELS ONE SINGLE IDENTITY

One "high altitude" parcel on a wide plateau that culminates at 316 metres altitude, inclined towards the south with a soil of beige marl that brings density and freshness.

A second parcel deep in a small valley oriented south at 250 metres altitude.

And finally the third, sheltered from the wind in the heart of the village, confers maturity and warmth.

VINEYARD MANAGEMENT

The choice was to make this a wine with a pure grape profile, without technological intervention.

So the vines are cultivated without herbicides, but by tilling the soils and natural grassing over.

Strict yield control is imposed by nature, but also by the altitude of the parcels. At over 300 metres altitude our northern climate does not allow for heavily charged vines. It is therefore on average 40 Hl/ha that is harvested.

WINEMAKING AND MATURING

Our method of winemaking, after severe sorting, is in classic Burgundy style, with cap punching and long vatting for around 12 to 15 days.

The maturing period of 12 months takes place in barrel, with a maximum of 20% new barrels, to respect the purity of the grapes and the aromatic freshness of Pinot Noir.

Just a few hectolitres are aged in vats. The wine is lightly filtered before bottling.

CHARACTERISTICS

It is therefore a pure Burgundy Pinot Noir that you will experience which, subject to the vagaries of the climate, will be the pure expression of its vintage.

TASTING TEMPERATURE

16°C

CELLARING

5 to 8 years

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Alcohol can damage your health, drink sensibly