



Production area

Grapes for the production of the village appellation in the Côte Chalonnaise are harvested in the village of Mercurey. The vineyards within the appellation cover 633,27 hectares of which 548,68 hectares are planted with red grapes and 153,80 hectares are classified as Premier Cru.

Origins

The geology here is similar to that of the Côte de Beaune, in the Côte d'Or department which ends just a few kilometres north of the Côte Chalonnaise. The slopes do not get as regular exposure to the sun as they do in the Côte d'Or, but the vines are always planted on gentle slopes that face South-East or North-East.

Varietal

100% Pinot Noir

Vinification and maturing

The wine is vinified in wooden vats followed by 14 to 16 months barrel ageing with 20% new oak.

Tasting notes

COLOUR : Violet tinged red which will develop into cherry red with age.
NOSE : Rather fine yet bold. Predominant aromas of fruit preserved in kirsch underscored by animal and oaky notes.
PALATE : Very good balance between delicate fruit and good tannic structure, which should allow this wine to age very well.

Food and wine pairing

The perfect accompaniment to roasted, grilled, or sauced meat dishes, exotic dishes (Tajine) and cheeses like Munster or Reblochon.

Serving suggestions

14 to 16°C

Ageing potential

5 to 15 years