

CHANSON

En Bourgogne depuis 1750



Mercurey

Mercurey 2017



Grape Variety : Pinot Noir

Soil : Mix of clay and limestone

Site : In the heart of the Côte Chalonnaise, South of Côte de Beaune, the vineyards of Mercurey are mainly planted with Pinot Noir. Located mid slope, facing South-East.

The Vintage 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms episodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Bright ruby color. Floral fragrances mixed with intense aromas of ripe red berries on a hint of spice. Punchy and complex. Very pure fruit. Tight texture with well-crafted tannins. Persistent aftertaste.

Food pairing : Enjoy with red or white meat, and a wide variety of French cheeses.