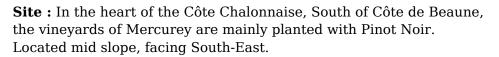


Mercurey

Mercurey 2019

Grape Variety: Pinot Noir

Soil: Mix of clay and limestone



The Vintage 2019: After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a whole cluster fermentation in vat, the wines are aged in oak casks for a period of 12 up to 14 months in our XVth century cellar. The red wines of 2019 are crunchy and complex with a beautiful fruit combination.

Tasting: Bright ruby color. Fragrances of peony mixed with intense aromas of ripe red cherries and raspberries mixed with spices. Punchy and complex. Deep and tense texture. Well-shaped tannins. Long finish with a hint of spice.

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

