

CHANSON

En Bourgogne depuis 1750



Mercurey

Mercurey 2018



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 2018 : After a rainy winter, a heat wave in April followed by a cold period in May, the weather settled down in Burgundy with warm temperatures in June. Summer was warm and dry. It was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started in the last days of August with an excellent maturity of the grapes. The red wines are crunchy, deep and dense with an outstanding aromatic complexity. 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. Fragrances of violet mixed with intense aromas of ripe red berries on a hint of liquorice. Well-balanced and complex. Dense and deep texture with well-integrated tannins. Persistent and spicy aftertaste.

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