



## Domaine Vincent & Jean-Pierre Charton

### AOC Mercurey 1er Cru Clos du Roy

An unconditional love for the vines and for wine has been transmitted down the generations in our family, which has been making wine at Mercurey, in Burgundy, since 1941. In the footsteps of my grandfather I am now at the helm of the family estate, supported and advised by my father Jean-Pierre.

We seek to preserve the maximum balance between the different life forms that are to be found in our vines (earthworms, ladybugs...) and thus maintain a high level of biological activity in the soils. The vineyard soils are all worked at least seven times in the year, with winter mounding up, spring de-earthing and regular hoeing between the vines. This encourages the roots to develop and plunge more deeply into the earth.



#### COUNTRY

France

#### VARIETAL

Pinot Noir

#### SOIL TYPE

Lightly chalky marl and hard limestone with chert

#### VINEYARD

40 year old Vines  
To improve the quality and character of the fruit, they are pruned to allow only 5 to 6 buds per shoot.  
Sustainable farming.

#### HARVEST

Hand harvested & sorted

#### VINIFICATION

23 days of maceration  
Fermentation Stainless Steel  
Native Yeast  
10 months in oak barrels  
25-35 new barrels

#### TASTING NOTES

This Premier Cru possesses great length, structure and minerality with intense strawberry, cherry and earthy flavors married with hints of blueberry and blackberry. Great finish with silky tannins.

Discover the Exceptional

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