



## Domaine Vincent & Jean-Pierre Charton

### VIEILLES VIGNES

#### AOC Merceurey

An unconditional love for the vines and for wine has been transmitted down the generations in our family, which has been making wine at Merceurey, 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

Limestone clay

#### VINEYARD

2.30 ha

50 year-old vines

South-facing

Elevation 700 feet

#### HARVEST

Manual harvesting and sorted

#### VINIFICATION

100% destemmed and crushed

10 months aging

100% oak barrels

25 to 30% new barrels

13,000 bottles / year

#### TASTING NOTES

This wine with its deep garnet red color with black gleams offers a nose of black fruit and spice. The tannins are soft and the aromas in a register of cooked red fruit. Can be consumed now in the splendour of its fruit, or in one or two years for even greater harmony. of fullness is captivating, and the palate remains dynamic for long minutes.

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