



AOC Mercurey 1er Cru La Chassière

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 vine- yard 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

Marl, Limestone & Red Clay

VINEYARD

Saint-Martin-sous-Montaigu 55 year old vines 35 hectoliters/hectare

HARVEST

Manual harvesting & sorted

VINIFICATION

100% Destemmed
Pumping Over and Punch Downs
Aged 10 months in Barrel
25-30% New Oak
3000 bottle production

TASTING NOTES

Deep and a ruby red color, this wine evokes crisp raspberry, strawberry and berry with spicy aroma of tobacco and cocoa beans. Medium bodied wine with firm tannins.