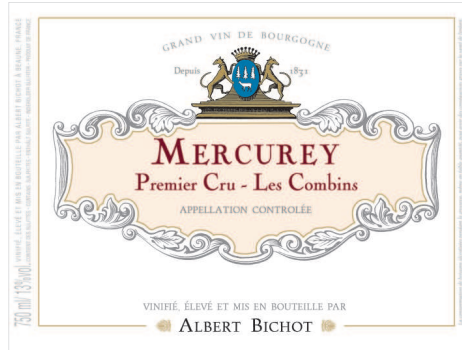


MERCUREY 1ER CRU "LES COMBINS"



Côte Chalonnaise

100 % Pinot Noir

AOC Premier Cru

The vineyard:
 Limestone soil with
 a high proportion of clay

Vinification:
 Temperature-controlled conical oak vats
 15 to 20 days

Ageing:
 100 % oak barrels
 15 to 20 % new oak
 14 to 16 months

Mercurey was named after the Roman temple built here to honour the god Mercury. Boasting 650 ha (1,600 acres), 85 plots and 32 Premier Crus, Mercurey is the largest of the Côte Chalonnaise's appellations. The origin of this vineyard's name is said to refer to the hilliness of the area that is even more pronounced due to the valleys (combes) near the wine-producing hillside.

Tasting notes

This Mercurey Premier Cru boasts a subtle blend of citrus and red fruit on the nose with some spice and a hint of tobacco. Straightforward and linear, this wine is endowed with very dense structure and pleasing tannins against a mineral backdrop.

Food/wine pairing

Ideal with red grilled meat, roasted or in red wine sauce, feathered game, and both mild and full-flavoured cheeses.

Serving and cellaring

Serve between 14 and 16°C. (57°F - 60°F)

This wine may be enjoyed now or laid down for 5 to 7 years or more.

