

RED MERCUREY "ROCHE CARDON"

TERROIR

Grape variety : Pinot Noir

Age of the vine : 60 years

Soil : marl-limestone

The "Roc Blanc" parcel is located in Mercurey in the Côte Chalonnaise, nestled in the shelter of a wood, facing Southeast.

VINIFICATION

After mechanical harvesting, vatting lasts about three weeks in order to extract the best tannins, aromas and colour.

WINE AGING

First in vats and then in oak barrels for 9 months to complete the aromas

GASTRONOMY

This Mercurey will be divine with grilled veal or beef stew. It will also elegantly accompany a selection of traditional French cheeses

CONSERVATION

Between 5 and 10 years

OPERATING TEMPERATURE

Between 15°C and 17°C



TASTING

Colour

Beautiful bright colour with ruby red highlights

Smell

Complex and intense with redcurrant and tobacco notes

Taste

Harmonious, with a good aromatic persistence marked by the vivacity of the redcurrant and a nice tannic structure