

Mercurey 1^{er} Cru 2023

Clos des Montaigus

PINOT NOIR



VINEYARD

The vineyard is located on a slope (300m altitude), at the foot of the ruins of Montaigu Castle, a plot of Premier Cru, Climat "Clos des Montaigus". It benefits from a perfect sun exposure (south-east) and clay-limestone soils.

Area: 10,61 ha

TERROIR

Deep limestone clay soil.

VINES

Average of 30 years old Pinot Noir..

VINIFICATION

Manual harvesting with rigorous selection on tables. 20 days of fermentation, natural yeast. About 15 % whole grape cluster. Daily light pumping-over.

AGEING

15 months of ageing in traditional Bourguignonne pièces with 30 % of new oak. Malolatic fermentation started lately in spring. Bottled December 2024.

TASTING

With a brilliant, deep color and intense ruby highlights, this Mercurey reveals aromas of black berries on the nose, enhanced by a subtle hint of cocoa. On the palate, the attack is generous and offers a beautiful texture. Aging in wood and its well-balanced tannic structure give this cuvée power and remarkable persistence.

DRINK

2025-2032