# Mercurey 2023 Les Marchands PINOT NOIR



# **VINEYARD**

A blend of 4 vines located on the eastern slope of Mercurey, a fairly cold environment.

### **TERROIR**

Deep limestone clay soil.

### **VINES**

20 to 40 years old vines of Pinot Noir.

# **VINIFICATION**

Early manual harvesting in 20 kgs baskets. 100 % destemmed then selection on sorting table. Pellicular maceration of 5 days prior to alcoholic fermentation with natural yeast. Pumping-over twice daily.

# **AGEING**

12 months in traditional French oak barrels then 2 months in stainless steel vat.
Bottling January 2025.

### **TASTING**

Youthful notes of Pinot Noir typical from Mercurey terroir (raspberry, red currant, sour cherry) and nice mineral and peppery undertones. Mercurey Villages is vinified and aged to be enjoyed after a few months in the bottle.

# **DRINK**

2025 - 2029

