

Mercurey 2022

Les Marchands PINOT NOIR



VINEYARD

A blend of 3 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 kg 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 2024.

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

2024 – 2028