

# Mercurey 2017

## Marguerite d'York

### PINOT NOIR



#### VINEYARD

A middle-hillside southfacing slope at 320 meters of altitude. Located on the Eastern part of Mercurey with a rather cold climate.

#### TERROIR

Deep limestone clay soil.

#### VINES

60 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

10 months in traditional French oak barrels. 40 % of new barrels, others having previously welcomed 1 or 2 wines. Bottling November 2018.

#### 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 when young with 2 or 3 years of bottle ageing.

#### DRINK

2019 – 2022

#### STORY

Margaret of York was Richard II of England's sister. She became the Duchess of Burgundy when she married Charles the Bold, Duke of Burgundy, on July 3rd, 1468.