

# MERCUREY 1<sup>ER</sup> CRU

## « Clos du Paradis »

*The red clay soils from Saint-Martin sous Montaignu give a deep and silky 1<sup>er</sup> Cru*



### IN THE VINEYARD



#### Region

- ◆ Burgundy
- ◆ Côte chalonaise
- ◆ Saint-Martin sous Montaignu



#### Terroir

- ◆ “Clos du Paradis”
- ◆ Clay-limestone
- ◆ Red clay made of iron oxides
- ◆ East-facing
- ◆ 0.35 hectares



#### Grape(s)

- ◆ 100% Pinot noir
- ◆ Clone 943



#### Harvest

- ◆ Hand-picked grapes

### IN THE CELLAR



#### Winemaking

- ◆ Destemmed grapes
- ◆ Cold maceration for 4 days
- ◆ Fermentation lasts about 14 days



#### Ageing

- ◆ 12 months
- ◆ 25% new oak barrels

### TASTING



- ◆ Clear, shiny ruby colour
- ◆ Purplish highlights



- ◆ Notes of red fruits
- ◆ Complex and elegant



- ◆ Red fruits and violet notes on the attack
- ◆ Elegant structure with fine and silky tannins
- ◆ Long and well-balanced finish



- ◆ Serve at : 12-14°C
- ◆ Good aging potential, to decant to drink younger on the fruit

