



MERCUREY 1^{ER} CRU

« Clos du Paradis »

The red clay soils from Saint-Martin sous Montaignu give a deep and silky 1^{er} Cru

IN THE VINES



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 about 4 days
The fermentation lasts about 14 days



Ageing

12 months
25% new oak barrels

TASTING NOTES



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

