

MERCUREY

« Les deux Terres »

This wine is the union between the red clays from « les Boussoy » and the black clays from « les Ormeaux ».

IN THE VINES



Region

Burgundy
Côte chalonnaise
Mecrurey
Saint-Martin-sous-Montaigu



Terroir

"Les Ormeaux": limestone with black clay
"En Boussoy": limestone and red clay.
East-facing
1.2 hectare



Grape(s)

100% Pinot noir



Harvest

Hand-picked grapes

IN THE CELLAR



Winemaking

Destemmed grapes
Cold maceration for 4 days
Fermentation lasts about 10 to 15 days



Ageing

12 months
25% new oak barrels

TASTING NOTES



Clear, shiny ruby colour
Purplish highlights



Notes of dark fruits
Slightly toasted



Nice tannic structure.
Cherry notes on the attack.
Long and well-balanced finish thanks to the minerality from the terroir.



Serve at 12-14°C
Good aging potential, to oxygenate young

