

FONDÉE



EN 1860

*Prosper Maufoux*

GRANDS VINS DE BOURGOGNE

## Mercurey 2019

### Appellation

Mercurey

### AOP Classification

Village Appellation

### Varietal

Pinot noir

### Region

Côte Chalonnaise

### Harvest

Manual

### Terroir

Clay-limestone



### Winemaker Notes :

Our Mercurey has an intense ruby red color with purple tints. An appealing nose with notes of small black fruits. The palate is fruity and toasted, ample with silky and elegant tannins. The finish is unctuous.

### Food & Wine Pairing :

Cured meat, Red meat and game

### Ageing Potential :

3-7 years

### Vinification :

The grapes are sorted, de-stemmed and then gently conveyed to the vat on a conveyor belt, without pumping. Before fermentation, we proceed to a cold maceration at 10°C for 4 to 5 days. Vatting lasts between 18 and 20 days, during which we punch down the cap daily. The wine is then put into barrels and the malolactic fermentation is carried out in full.

### Ageing :

12 to 15 months in oak barrels

### Barrels :

Lightly toasted so-called blonde, 20 to 25% new barrels

### Serving Temperature :

14-15°

### Perfect pairing :

Ideal with a grilled lamb chop accompanied by summer vegetables

The Mercurey appellation is part of the Côte Chalonnaise vineyards and is one of the most important wine appellations in Burgundy. Indeed, it covers more than 400 hectares and was appreciated by Gabrielle d'Estrée, mistress of Henri IV. The appellation owes its name to the god of commerce and messenger of the gods in Roman mythology, Mercury.