



Our terroir shapes us

Mercurey 1^{er} Cru Le Clos L'Evêque

With 21 hectares on a east-facing slope, Le Clos l'Evêque is one of the biggest Mercurey 1er Cru. Its fairly light-coloured soil is created by limestone gravel deposits. The wines derived from it are typically very fine and fairly feminine in character. Our Clos l'Evêque discloses notes of tart red berries, Morello cherries and redcurrants. It is a well-honed, precise and delicate wine with a mineral finish.

- ⊙ **Appellation :** Mercurey 1^{er} Cru
- ⊙ **Grape variety :** Pinot Noir
- ⊙ **Soil :** Light-coloured soil derived from limestone gravel deposits; vineyards located on a hillside, facing east.
- ⊙ **Average age of vines:** 50 years
- ⊙ **Best drinking time :** From 3 to 10 years after the harvest
- ⊙ **Serving temperature :** 15-16 °C young wine / 17-18 °C mature wine
- ⊙ **Vinification :** Grapes picked and sorted entirely by hand, 15 to 20 days in vat starting with a cold pre-fermentation maceration, Regular cap punching and pumping over operations to extract the material and aromas that will shape the future wine
- ⊙ **Ageing :** 100% in oak barrels for 12 months, with 30% new oak

