



Our terroir shapes us

Mercurey 1^{er} Cru Clos des Grands Voyens

The star of our selection of terroirs, Le Clos des Grands Voyens is a 4.9 ha monopoly vineyard. Located on a south-facing hillside, this plot of brown, stony, clay soil produces a complex wine with aromas of red fruit, spices, undergrowth and humus. It is full and well-balanced on the palate with soft tannins.

- ⊙ **Appellation :** Mercurey 1^{er} Cru
- ⊙ **Grape variety :** Pinot Noir
- ⊙ **Soil :** Brown stony limestone, clay and silty-clay, vineyards located on a hillside, facing south.
- ⊙ **Average age of vines:** 42 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 :** Harvest 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

