



*Our terroir shapes us*

## Mercrey Vieilles Vignes (old vines)

The vineyard in question lies below the Clos des Grands Voyens. It is planted on almost flat land with a rich, deep soil due to erosion from the hill above. Expressive and fruity, this Mercrey wine discloses aromas of raspberry and cherry. It is a light, fresh wine with very soft tannins, making it easy to drink even when young.

- ⊙ **Appellation :** Mercrey
- ⊙ **Grape variety :** 100% Pinot Noir
- ⊙ **Soil :** Brown colluvial deposits, limestone, silty-clay with a low gravel content. Vines planted beneath the Clos des Grands Voyens, at the bottom of the slope where the land is almost flat. South-facing exposure.
- ⊙ **Average age of vine:** 41 years
- ⊙ **Best drinking time :** 2 to 6 years after the harvest
- ⊙ **Serving temperature :** 15-16 °C young 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 20% new oak (barrels with a light toasting)

