



Our terroir shapes us

Mercurey 1^{er} Cru Cuvée Jeanne

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This wine, produced in small quantities, is from the best rows of vines in the Clos des Grands Voyens. It is a concentrated wine which needs laying down, so patience is required! Time alone will bring out all the complexity and subtlety of this wine for special occasions. Cuvée Jeanne is not produced every year.

- ⊙ **Appellation :** Mercurey 1^{er} Cru
- ⊙ **Grape variety :** 100% Pinot Noir
- ⊙ **Soil :** Brown limestone, clay and silty-clay, vineyards located on a hillside, facing directly south.
- ⊙ **Average age of vines:** 42 years
- ⊙ **Best drinking time :** From 4 to 12 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 35% new oak

