

Our terroir shapes us

Mercurey 1^{er} Cru Les Naugues

The terroir of Naugues produces a concentrated and powerful wine, able to age over many years.

South-facing and planted on a subsoil of limestone marl, the hillside plot ripens fairly early. This wine has a black fruit and spicy character with beautiful volume, silky tannins and a peppery finish. It is a subtle combination of power, length and finesse.

O Appellation: Mercurey 1er Cru

© Grape variety: Pinot Noir

Soil: Brown clay soil with silty-clay, medium gravel content from very calcareous marl; vineyards located on a hillside, facing south.

Output Average age of vines: 46 years

© Best drinking time: From 3 to 10 years after the harvest

Serving temperature: 15-16 °C young wine / 17-18 °C mature wine

O 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

