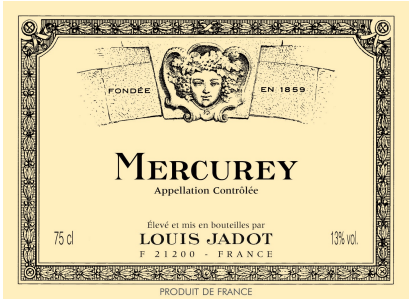
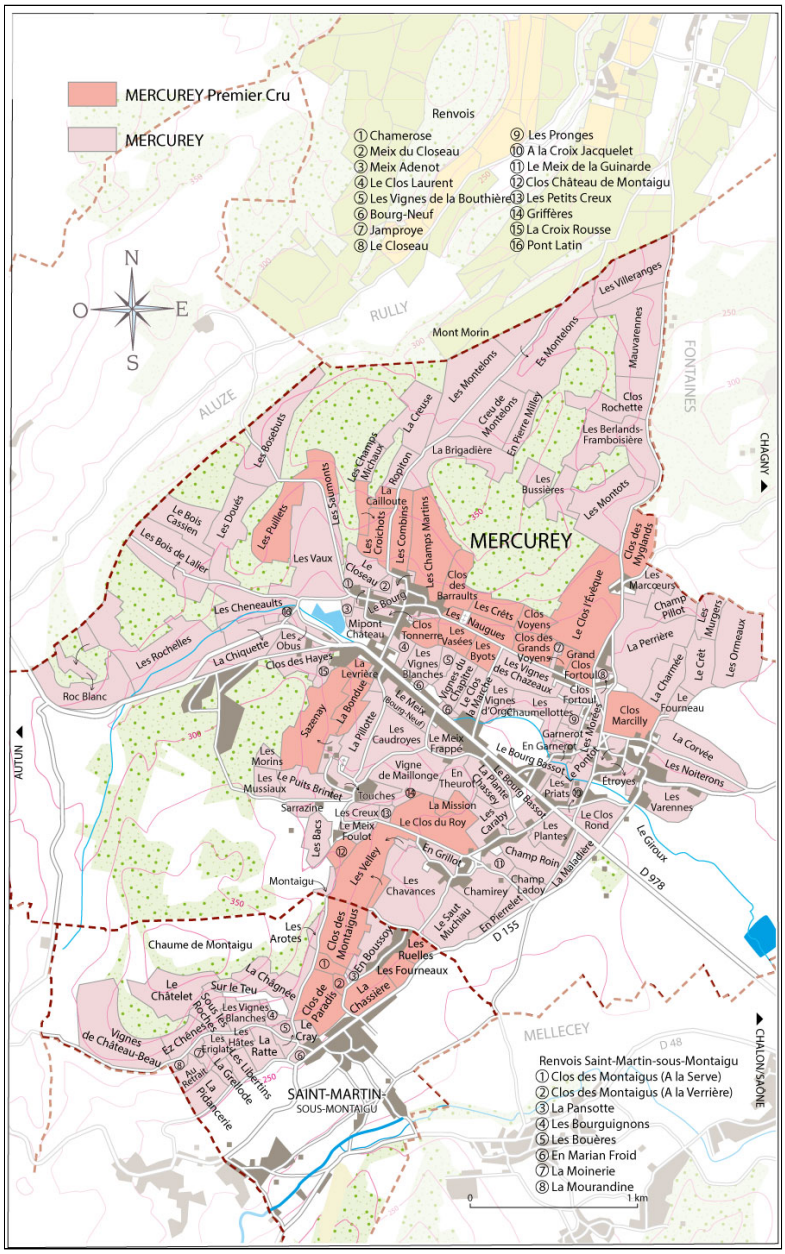
Côte Chalonnaise

MERCUREY

Appellation Village

Pinot Noir





LOCATION

The Côte Chalonnaise is a continuation of the Côte de Beaune, to the south of Santenay. Of the five appellations in the Côte Chalonnaise, Mercurey is the best known.

VINEYARD INFORMATION

The vineyards surround the village and face either south or east/ north east. Composition soil makes Mercurey quite similar to wines from the Côte de Beaune. There are several highly regarded « Premiers Crus ».

VINIFICATION AND MATURATION

Destemmed grapes ferment in vats during 3 to 4 weeks. Aging takes place in oak barrels produced by our cooperage Cadus during 18 months.

GOOD TO KNOW

WINE SERVING TEMPERATURE

16-17

AGING POTENTIAL

5-10 ans

FONDÉE EN 1859
LOUIS JADOT