

SITUATION

Côte Chalonnaise

LEVEL

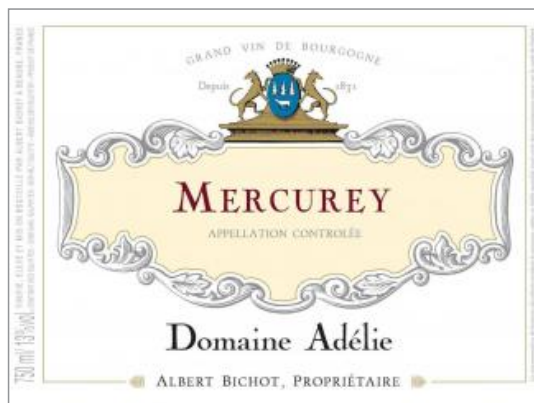
AOC Village

COLOUR

Red

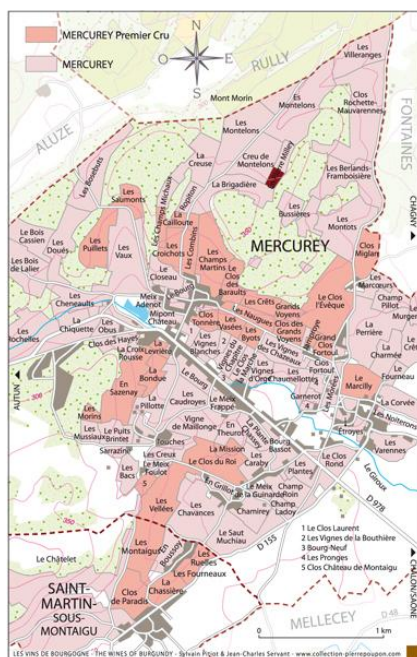
VARIETAL

Pinot Noir



VINEYARD AND TERROIR

Mercrey is named after the roman temple built here to honour the god Mercury. With 1,600 acres, 85 "village" vineyard parcels and 32 premier crus, the Mercrey appellation is the largest of the Côte Chalonnaise appellations. The most recent addition to the family of Albert Bichot estates, the Domaine Adélie covers 11 acres for 2 of its flagship appellations: Mercrey and Mercrey premier cru. Our two main vineyards are exposed southwest to west on sloped hillsides. The soil is rich in clay and well-drained due to its stony character. The bedrock is compact limestone with a few predominately marly limestone zones.



KNOW-HOW AND CONVICTIONS

Work on the vines

The planting density in this vineyard is 10,000 vines/ha. They are single Guyot trained, a pruning method that is well adapted to the Pinot Noir grape. Such high density is an integral part of our approach to as it encourages competition between vine stocks, naturally limiting yields per vine and ensuring higher aromatic concentration in each bunch of grapes.

Albert Bichot gives special importance to respect for the terroir. The soil is maintained in a sustainable way through judicious working of the soil which is fertilized with organic matter to bring out the best of the terroir. We also encourage manual labour in the vineyards (thinning of the leaves when necessary, trellising, disbudding) which is particularly helpful in boosting the vines' resistance.

Vinification

Harvested by hand and put into 25 Kg capacity boxes, the grapes are taken to the winery as fast as possible in order to avoid the delicate fruit bruising or being crushed. The grapes are then placed on a vibrating perforated sorting table to remove any pips or spoiled grape bunches.

The harvested grapes are then de-stalked to avoid excessive bitterness due to the tannins contained therein. Following this, macerated fermentation lasts 15 to 22 days inside our temperature-controlled conical oak vats. This allows us to master the fermentation temperatures which have a direct influence on aroma and colour extraction. Finally, a soft selective pressing emphasises the nobility and the elegance of this wine.

Ageing

Ageing in barrels provides flavour and because of the wood's porosity it also allows slow and gentle oxygenation which is ideal for the wine's maturing. This wine was aged for over a year in the estate's cellars (15 to 20% new barrels). The various origins of the oak used to make the barrels (Vosges, Allier and Tronçais forests in France), their specific toasting and age participate in our ongoing search to reveal the aromatic complexity of this great terroir.

PLEASURE AND SHARING

Tasting notes

Bright and pure ruby red robe. The nose breathes wild and fruity aromas with notes of wild berries, plum and peach. The mouth is full of candy, fleshy and velvety and very suave. Harmonious and persistent finish.

Serving suggestions

The simplicity of this wine will perfectly accompany your aperitifs with friends: tapas with chorizo, cured ham or Corsican dry sausage for example. For drinking with a meal savour this red Mercurey with braised beef, couscous and tajine. With cheese we recommend strong cheeses such as époisses or soumaintrain.

Serving and keeping

Serve at 17°C (62°F)

This wine can be drunk when young to fully benefit from the fruitiness or can be laid down for between 5 and 7 years in a cellar.