

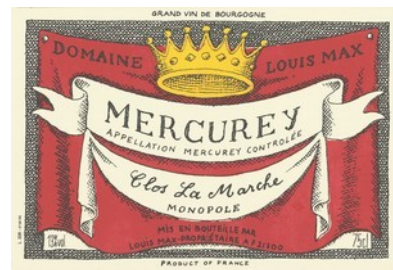


Mercrey Clos La Marche Domaine

Mercrey

The vineyard of the Côte Chalonnaise lies between the Côte-de-Beaune and the Mâconnais.

The soils are generally a mix of clay and limestone, brown, with varying amounts of clay. The orientation ranges from south to east-northeast, and the altitude is between 220 and 380 metres.□



Grape Variety

100% Pinot Noir

Tasting Note

Colour	Ruby red, extremely intense, limpid and brilliant.
Nose	On the nose, you can detect fine touches of delicate vanilla wood, associated with small red fruit (strawberry, blackcurrant). A totally elegant wine.
Palate	There is a high level of extraction here. The tannins are silky. It expresses a wide range of red-fruit aromas, with excellent length and excellent persistency.
Ageing	Time can only improve it. Five to six years in the cellar will do it no end of good.
Service	The ideal serving temperature is between 16 and 18°C (61 and 64°F).

Food Pairing

It will go very well throughout an entire meal to accompany roast red meat or white meat with cream sauce.



BOURGOGNE
LOUIS MAX
FONDÉ EN 1859
NUITS-SAINT-GEORGES

There is no shortage of ideas when it comes to serving this wine at table.