



Mercrey Domaine

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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	An attractive ruby red, both limpid and brilliant.
Nose	A fine and delicate combination of very ripe, small red fruit and the fine, discreet presence of oak.
Palate	Once again, the red fruit is associated with elegant vanilla wood. The tannins are silky.
Ageing	Three to five years, but always pleasant when young.
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 in cream sauce. There is no shortage of ideas when it comes to serving this wine at table.