



## Mercrey La Vigne du Chapitre

### 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	The appearance is youthful, limpid and brilliant.
Nose	On the nose, the aromas are delicate: cherry, strawberry and a touch of praline.
Palate	On the palate, everything is delicate, full-bodied, very fine, very feminine. Elegant and classy. This is a very pleasant wine.
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 in 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.*