

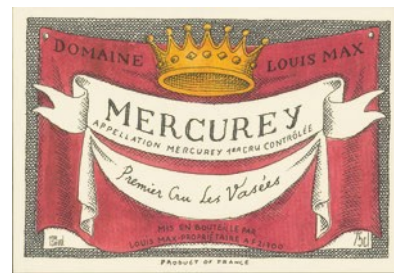


## Mercurey les Vasées 1er cru Domaine

### Mercurey

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	Very beautiful, intense ruby-red hue, limpid and brilliant.
Nose	On the nose, rich aromas of very ripe red fruit, associated with aromas of vanilla brought by very slight oakling.
Palate	On the palate, this is a wine which is very powerful, with a very silky tannic structure which confers on it a good ageing potential.
Ageing	Time can only improve it and five to seven 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

A wine for keeping, worthy of meat dishes with sauce or marinated. Burgundy cheeses will also be at their best.