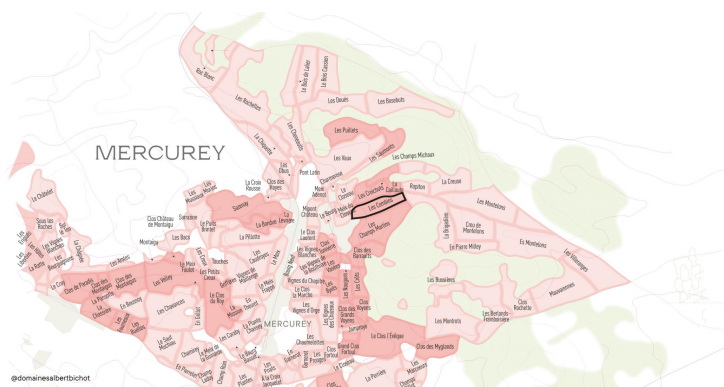


MERCUREY PREMIER CRU "LES COMBINS" RÉSERVE DE L'ORANGERIE MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Calcareous clay soil

PRESENTATION

Mercurey's name refers to an ancient temple built by the Romans to honour the god Mercury.

With its surface area of 1,600 acres, 85 "village" appellations and 32 Premier Crus, Mercurey is the largest appellation in the Côte Chalonnaise. The name of this vineyard is probably derived from a reference to the areas slightly hilly topography.

WINEMAKING/AGEING

Handpicking, sorting of grapes upon arrival at the winery.

Fermenting maceration in thermoregulated stainless steel vats for 16 to 20 days.

Aging in oak barrels (15 to 20% new barrels) for 12 to 14 months.

TASTING

The nose is redolent of scents of red fruit (cherry, raspberry...) and spices and also reveals a certain wild aspect. Very flavourful on the palate, bold and straightforward, boasting dense structure supported by nice tannins, and mineral undertones that lend pleasing freshness.

SERVING

Serve at 15-16°C (59-61°F).

To taste young on the fruit or to keep 3 to 5 years and more.

FOOD PAIRINGS

Roasted or stewed meats (beef, pork, lamb, poultry)

Medium cheeses

Recipe suggestion: beef bourguignon

