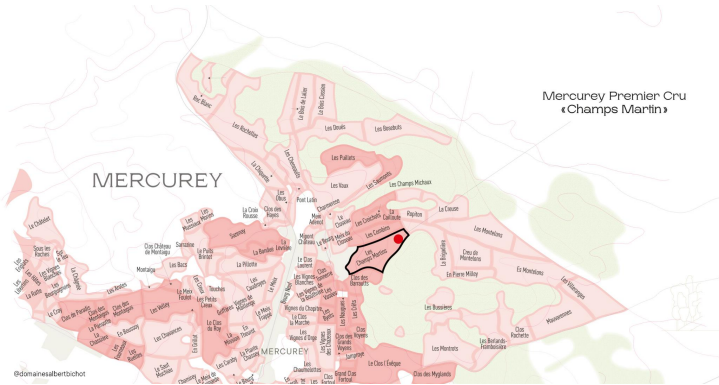


# MERCUREY PREMIER CRU "CHAMPS MARTIN" DOMAINE ADÉLIE



LOCATION  
Bourgogne

VARIETAL  
Pinot Noir

## TERROIR

Calcareous clay soil  
Surface area of the vineyard : 2,18 ha  
Age of vines : 30-40 years old



## 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. In 2005, Albert Bichot's estates expanded into this region with the creation of Domaine Adélie, an estate with more than 12 acres of vines.

"Les Champs Martin" is located at the heart of a valley, north of Mercurey. The calcareous clay soil lends finesse to the wines that would otherwise be potentially very powerful due to this terroir's full southern exposure.

## WINEMAKING/AGEING

Handpicking, sorting of grapes upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 16 to 20 days.

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

## TASTING

The charming nose reveals notes of red fruit (cherry, raspberry...) and flowers (rose, violet...) combined with a delicate hint of oak. This is an elegant, fleshy, velvety wine, endowed with a long and highly aromatic finish.

## 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

## QUOTES

