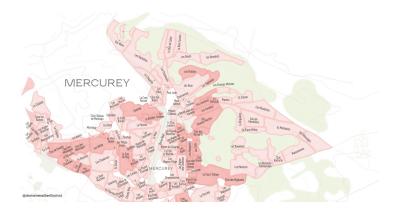


# **MERCUREY** MAISON ALBERT BICHOT



LOCATION

Bourgogne

**VARIETAL** 

**Pinot Noir** 

# **TERROIR**

Brown soil containing clay-rich pebbles



#### **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 vines grow at altitudes of between 230 and 320 metres on slopes that are protected from moisture-laden winds.

### WINEMAKING/AGEING

Handpicking, sorting of grapes upon arrival at the winery.

Fermenting maceration in thermoregulated stainless steel vats for 16 to

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

## **TASTING**

The nose is reminiscent of red and black fruit (cherry, raspberry...) along with wilder notes. On the palate, this delectable wine boasts fine structure. The finish is long and harmonious.

#### **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**

Grilled, roasted or stewed red meats Medium cheeses



