



Mercrey 1er Cru "Champs Martin" Domaine Adélie

Côte Chalonnaise

100 % Pinot Noir

AOC Premier Cru

Vineyard:

0.9 ha (2.22 acre) plot
Average age: 35 years
Brown calcareous clay soil

Vinification:

Handpicked
Temperature-controlled conical oak
vats - Vatting: 20 to 25 days

Ageing:

Oak barrels 100%
20 to 35 % new oak
14 to 16 months

Mercrey was named after the Roman temple built here to honour the god Mercury. With 650 ha (1606 acres), 85 "village" vineyards and 32 Premier Crus, Mercrey is the largest of the Côte Chalonnaise's appellations. In 2005, Albert Bichot's estates spread to the Chalonnaise slopes, with the creation of "Domaine Adélie" with more than 4 ha (9.8 acres) in the Mercrey appellation. This vineyard faces south. The wine's finesse tempers all of the power this terroir could have.

Tasting notes

This Mercrey Premier Cru "Champs Martin" is fresh, fine and fragrant. Slightly oaked notes complement black fruit aromas on the nose, along with scents of violet, blueberry, blackberry and liquorice. Fleishy and velvety on the palate with flavours of strawberry and vanilla. Highly aromatic finish.

Food/wine pairing

A fine accompaniment to red meats whether grilled, roasted or in red wine sauce, feathered game and mild cheeses.

Serving and cellaring

Serve at 15°C. (59°F)

This wine may be enjoyed when young to fully benefit from its fruitiness or it may be laid down for between 5 and 7 years.

