



MERCUREY ROUGE VIEILLES VIGNES , Albert Sounit

GRAPE VARIETY 100 % Pinot Noir.

AROMAS AND FLAVOURS

Intense dark fruit – blackberries, cherries – notes of roasted coffee beans, chocolate and black pepper. Full bodied with a long and finish.

AGEING POTENTIAL: 5-8 years

FOOD MATCHING: Beef, lamb, game.

SERVING TEMPERATURE: 14-16° C

AREA: 2,93 hectare

EXPOSITION: South East

SOIL:

Soil on deep marls, limestone marls. Hard content of clay. Ideal conditions for Pinot Noir to produce deep and full bodied wines, with potential for ageing.

AGEING: 15 months:

12 months in barrels of which 50% new barrels and the rest in 1–3 years old barrels + 3 months in stainless steel tank before being bottled without filtration.

VINEYARDS :

The grapes come from parcels located in Saint Martin sous Montaigus in the southern part of Mercurey. The vines are between 45 and 70 years old. The name is dominated by limestone.

HARVEST: By hand, sorted and 100% destemmed.

VINIFICATION:

The grapes are destemmed, before being transferred to the fermenting vats. We do cold maceration at around 9 degrees for 5 to 7 days to extract flavor and color with frequent pumping over. Hereafter the temperature is increased which initiates the alcohol fermentation. We only use natural yeast. During the fermentation, which takes 7 to 9 days, we do light pushdowns. When the alcoholic fermentation has finished, we continue the maceration for 2 to 4 days