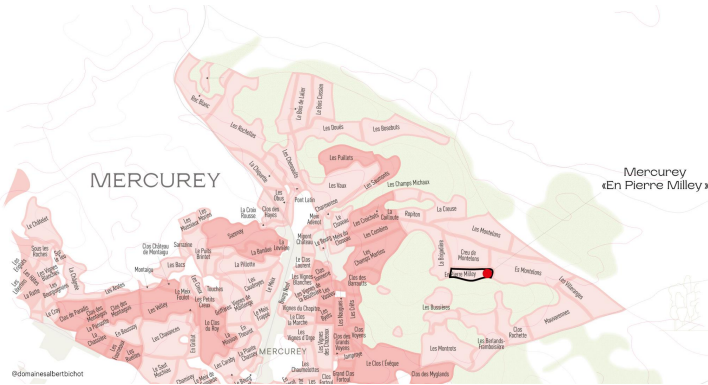


MERCUREY "EN PIERRE MILLEY" DOMAINE ADÉLIE

LOCATION
Bourgogne

VARIETAL
Pinot Noir



TERROIR

Brown, pebbly calcareous clay soil
Surface area of the vineyard : 4,90 ac
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.

Our two plots are located on a slope that benefits from south-west/western exposure. The pebbly brown soil is well drained yet rich in clay and overlies a hard limestone subsoil with a few areas where marls are predominant.

VINIFICATION/AGEING

Handpicking, sorting of grapes upon arrival at the winery.

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

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

TASTING

The nose features scents of red and black fruit (raspberry, cherry, blackcurrant...) combined with wilder notes. The palate is delectable, fleshy and finely structured. 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

QUOTES

Wine Spectator: 90/100 (2020)

Wine Enthusiast: 90/100 (2019)

Wine Enthusiast: 92/100 (2018)

