

MERCUREY
"LE CLOS DU ROY"
PREMIER CRU

APPELLATION DESCRIPTION

This small parcel, known as a 'clos', formerly belonged to the Kings of France. It was considered as one of the appellation's best parcels and was purchased by the Faiveley family in 1971. This wine could be compared to a Côte de Nuits village in terms of its delicate tannins and length on the palate.

Exposition : South, Sout-West
Soil : Clay-limestone, white marls
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 2 ha 54 a (6,28 Acres)
Years the vines were planted : 1971, 1982



WINEMAKING

The grapes are cut harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are pumped over twice daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 15 to 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 15 months in French oak barrels (30% of which are new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

The nose exudes small red fruits combined with notes of oak and spice. The palate offers good balance, rich aromas and delicate tannins resulting in a very distinctive wine with exceptional aromatic persistency.

Serve with : Filet of beef, lamb chops

Serve at : 14°C to 16°C

Cellaring Potential : 7 to 10 years