



COLLECTION TRAMIER

L. TRAMIER & Fils | LAURENT DUFOULEUR | **Roncier**
Depuis 1842 | DOMAINE

MERCUREY CHATEAU MI-PONT



TERROIR

Appellation : Mercurey

Grape variety : 100% Pinot Noir

Vineyard : South-facing plot of vine contained on one continuous piece of land (2ha), located in the heart of the village of Mercurey, on a gently sloping hill.

Geology : 1 metre of stony ground, then we find some rock on which the village is partly built on.

KNOW-HOW

Harvest : Harvest is made by hand during 4 days. Grapes are harvested and put in boxes, then protected in a temperate room before vatting. Any berry where rot is present will be rejected, so as to only work with healthy grapes.

Wine making : After destemming, berries are put into stainless steel vats. Fermentation lasts 10 days around, and is controlled thanks to a water belt, enabling to regulate each vat's temperature. Treading is made by hand once a day. After fermentation, wine is hosted in barrels for a year, before bottling.

TASTING AND PAIRING

Tasting :

This wine shows magnificent and intense red appearance, and aromas quickly develop in the nose. The frank and powerful attack preserves fruitiness. Structure is harmonious and the finish is long.

Wine and food pairing : Roasted red meats and cheese platter

Service temperature : Between 16 and 18°C

Aging potential : 10 years

AWARDS

2018 Vintage - Tastevinage Clos de Vougeot + Silver Medals

Product may differ from the bottle

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