



Louis Latour Agencies



Mercrey

Louis Latour

Vintage	2016
Country of Origin	France
Region	Côte Chalonnaise
Grape varieties	Pinot Noir

Wine description

Mercrey is located in the Côte Chalonnaise and produces well structured and pure, fruit driven reds with a distinctive underlying earthiness. Their relative low price when compared with wines from the more famous Côte d'Or appellations makes them good value for money.

Tasting note

On the nose, this wine reveals floral notes like roses with a slight spice. The palate is light in body with ripe, light tannins and balanced acidity. Notes of blackberry and hints of hedgerow foliage and wild herbs are revealed. Overall a delicate and enjoyable Pinot Noir with good fruit intensity, freshness and a smooth finish.

Vineyard information

Average vine age	25 years old
Elevation	314 metres
Soil composition	Clay and Limestone
Average yield (hl/ha)	45 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable - ISO 14001 certified

Winemaking information

De-stemmed	Yes
Fermentation vessel	Stainless steel open top vats
Maturation vessel	Stainless steel vats
Maturation time	10 to 12 months
Filtration	Yes

Wine Analysis

Alcohol by volume	13%
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