

GRAND VIN DE BOURGOGNE

APPELLATION MERCUREY CONTROLÉE



A BEAUNE - CÔTE-D'OR - FRANCE PRODUIT DE FRANCE

Louis Latour Agencies

Mercurey Louis Latour

Vintage Country of Origin Region Grape varieties 2013 France Côte Chalonnaise Pinot Noir

Wine description

Mercurey 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

This wine has a ruby color. On the nose it reveals floral notes like roses with a slight spice. The palate is fairly 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

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De-stemmed	Yes
Fermentation vessel	Stainless steel tanks
Maturation vessel	Stainless steel tanks
Maturation time	10 to 12 months
Filtration	Yes

Wine Analysis

Alcohol by volume

13%