

Michel Juillot

Mercurey Rouge 2023



RED STILL WINE



FRANCE



BURGUNDY

TASTING NOTE

Pinot Noir from the most important village in southern Burgundy's Côte Chalonnaise, filling the mouth with red cherries and a sprinkling of earth, while beguiling the nose with spice.

VITICULTURE

10,000 vines per hectare on composite soils with clay, hard limestone, gravel and pebbles, East South East exposure, at around 250 metres above sea level. Low yields and manual harvests with a sorting table in the vineyard.

VINIFICATION

Full destemming followed by fermentation with natural yeasts at controlled temperature for 20 days. Matured for 10 months in oak, half 228L and large barrels, 10% new. Unfiltered.

FOOD MATCHING

Charcuterie and game.

SIZE	75cl
VINTAGE	2023
ABV	13%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Natural Cork
SKU CODE	A5636123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.4
TOTAL ACIDITY	5.1g/l Tartaric
SKU	A5636123