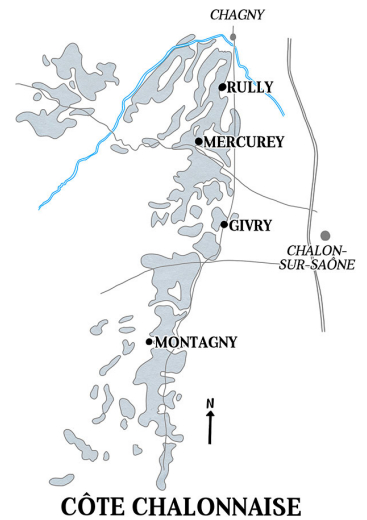


CHANSON

En Bourgogne depuis 1750



Mercurey

Mercurey 2016



Grape Variety : Pinot Noir

Soil : Mix of clay and limestone

Site : In the heart of the Côte Chalonnaise, South of Côte de Beaune, the vineyards of Mercurey are mainly planted with Pinot Noir. Located mid slope, facing South-East.

The Vintage 2016 : After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and millerandage (grapes of small size) The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Bright ruby color. Delicate fragrances of violet mixed with aromas of raspberries on a hint of spices. Concentrated and complex. Beautiful fruit combination. Dense texture with well-integrated tannins. Persistent aftertaste.

Food pairing : Enjoy with red or white meat, and a wide variety of French cheeses.