

MAISON A.GOICHOT

MERCUREY 1ER CRU

Grape variety: 100% Pinot Noir
Servicing temperature: 14 à 16 °C
Ageing: 7-9 ans

Plot

Located in the heart of the Côte Chalonnaise (12 kilometers from Chalon-sur-Saône), Mercurey is one of the most significant wine appellations in Burgundy.
This appellation includes 32 *Climats* classified as Premier Cru.

Vinification / Aging

The grapes are destemmed and vinified in vats for about 4 weeks, revealing the full richness of their aromas. Once removed from the vats, the wines are transferred into oak barrels and aged for 15 months.

Tasting

Garnet in hue, the nose reveals subtle fruity notes as it opens up. On the palate, the wine is supple and round, with a solid structure. It possesses a remarkable constitution, with oak influences that remain discreet from the beginning to the end of the tasting experience.

Food and wine pairing

Rich and full-bodied, Mercurey"?a wine that ranks among the greats"?adds depth to ribeye steaks, other cuts of beef, and lamb, whether braised or served in a sauce. On a cheese board, Mercurey pairs just as well with soft-ripened cheeses as it does with aged varieties.

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