

Château du Val de Mercy

Chorey les Beaune

These vines enjoy a clay and limestone soil with limestone-marl alluvium upon sandy bedrock.

Our Pinot Noir is of a delicate variety producing a rich, intense and strong-coloured wine with moderate tannins and good ageing potential.

Vineyard location: Village appellation in the Côte de Beaune area. Vines planted on plains, bordering the appellations of Savigny-Lès-Beaune and Aloxe-Corton.

Vine population: Pinot Noir – 10,000 vine stocks per hectare.

Average age of vines: 40 years old.

Bottle closure: premium natural cork and capsule

Wine-growing terroir: Pebble-rich clay and limestone soils on a former alluvial cone offering good drainage qualities.

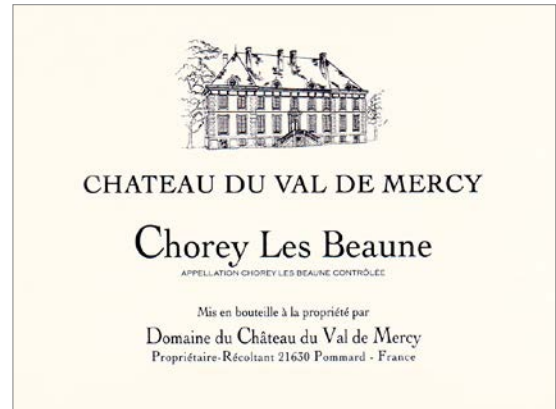
Wine-making techniques: Maceration in vats for two to three weeks, regular pushing down of skins by hand (pigeages) and pumping-over, 18 months' maturing in oak barrels.

Tasting notes & ageing potential: Magnificent ruby robe, subtle and delicate wine with toasted notes and elegant tannins.

Suggested accompaniments: This wine suits a host of dishes from poultry, to red meats and from veal in sauce, to rabbit and prune stew.

Serving temperature: 12 to 13°C while young, then 15 to 16°C when mature.

Acidity:	4,1g
Alcohol:	13,0%
Resid. sugar:	0g



Domaine du Château du Val de Mercy

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