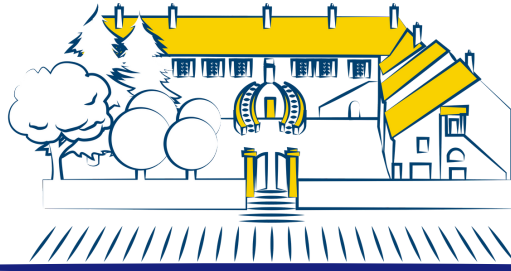


DOMAINE DE L'ÉVÊCHÉ



MERCUREY LES MURGERS

2022

GRAPE VARIETY

Pinot Noir

TERROIR

AOC : Mercurey

Very stony clay-limestone soil with good south-east exposure on the top of the hillside.

The "murgers" are ancient dry stone walls.

We farm 2 hectares of the 4.5 hectares of the climat.

Average age of vines: 35 years.

WINEMAKING AND AGEING

Harvest date: 26 August 2022.

Hand and mechanical harvesting, sorting, destemming and gravity-fed into vats.

Cold pre-fermentation maceration followed by alcoholic fermentation with automatic temperature control. Maceration for 20 days.

Aged for 11 months in oak barrels, 20% of which are new.

Light filtration and bottling on 9 August 2023.

Alcohol content: 13.50%.

TASTING

Its colour is a beautiful, brilliant, transparent garnet red. It has a complex, heady bouquet of peony, rose and violet. The attack is open and peppery, followed by a subtle touch that evokes a flight of aromas in a sensation of airy lightness. The lingering fruit explodes in the finish, crackling in the mouth for one hundred percent pure pleasure.

SERVING IDEAS

Poultry, light grilled meats, duck breast, mushrooms, soft cheeses.

Ideal temperature: 16°C

To be enjoyed until 2030.

