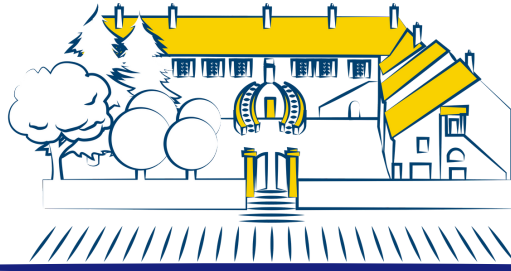


DOMAINE DE L'ÉVÊCHÉ



MERCUREY LES ORMEAUX

2022

G RAPE VARIETY

Pinot Noir

T ERROIR

AOC : Mercurey

"Climat" Les Ormeaux.

Deep clay-limestone soil on a south-east-facing hillside.

Area: 1 ha.

Average age of the parcel: 40 years

V INEMAKING AND AGEING

Harvest date: 31 August 2022.

Mechanical harvested, sorted, destemmed and gravity fed into vats.

Cold prefermentation in vats followed by alcoholic fermentation with automatic temperature control. Maceration for 20 days.

Ageing in oak barrels (20% new) for 12 months.

Light filtration and bottling on 15 November 2023.

Alcohol content: 14%.

T ASTING

It reveals itself in an attractive transparent robe with purple highlights. Its delicate perfume is discreet and soft, soothing, like that of a baby. On the palate, wild notes of crunchy black berries and spices dance around a precise, juicy structure. Peppery and dense, it feels like thick, soft red velvet, at once light and falling. Comforting in its presence and solidity, it retains the delicacy of Pinot Noir, a blend of infused roses and black cherries.

S ERVING IDEAS

Bistro or gastronomic cuisine, duck breast, prime rib.

Ideal temperature: 16°C

To be enjoyed until 2030.

