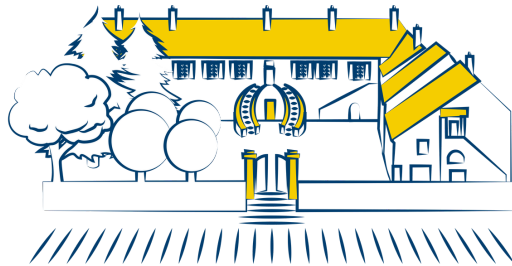


DOMAINE DE L'ÉVÊCHÉ



MERCUREY LES MURGERS

2024

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: 15 September 2024.

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 12 months in oak barrels, 20% of which are new.

Light filtration and bottling on 12 February 2026.

Alcohol content: 13%.

TASTING

A lovely ruby colour; its aroma is intense and powerful, immersing our nose in a bouquet of roses with great finesse. From the very first sip, it is pure delight! Savoury, finely crafted, with a stony texture on the palate and a peppery finish; the grape has been sublimated by the mystery of fermentation. With a wave of a magic wand, it transports us into its own world, like a soaring flight – a signature of the estate.

SERVING IDEAS

Omelettes, poultry, beef fillet, duck breast, mushroom risotto, creamy cheeses.

Ideal temperature: 16°C

To be enjoyed until 2030.

