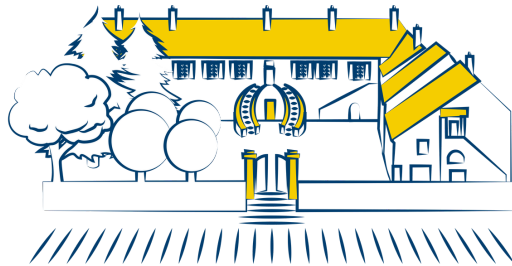


DOMAINE DE L'ÉVÊCHÉ



MERCUREY LES ORMEAUX

2024

GRAPE VARIETY

Pinot Noir

TERROIR

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

VINEMAKING AND AGEING

Harvest date: 16 September 2024.

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 12 February 2026.

Alcohol content: 13,5%.

TASTING

From its crushed wild strawberry colour, aromas of rose, blueberry, red berries and violet rise to the nose. The palate is frank, tonic and full-bodied, with a hint of bitterness on the finish. The fruit is ripe, with flavours of tobacco, spices and liquorice enhancing its freshness. This 2024 vintage is very assertive, making its presence felt with its intensity.

SERVING IDEAS

Bistronomic or gourmet cuisine, slow-cooked or grilled meats, fine delicatessen meats, and peppery cheeses.

Ideal temperature: 16°C

To be enjoyed until 2031.

