



***A fruit-forward cuvée, supple and moreish –
a wine for pure enjoyment.***

Terroir:

The 60-year-old vines are planted on a 0.40 ha plot with deep, clay-rich soil (colluvium over a limestone subsoil).

Viticulture and Harvest:

Soil cultivation is carried out mechanically with a small crawler tractor to avoid soil compaction. The vines are trellised and pruned high. Harvesting is manual, in 12 kg crates.

Winemaking and Ageing:

The harvest is destemmed before undergoing a cold pre-fermentation maceration. Fermentation takes place in temperature-controlled stainless steel vats, without punching down. Ageing lasts 12 months in two-wine oak barrels and stainless steel vats.

Cuvée 4000 pieds

Region: Burgundy

Appellation: AOC Mercurey

Colour: Red

Vintage: 2022

Certification: Organic

Grape Variety: 100% Pinot Noir

Ageing in Oak: Yes

Alcohol: 13%

Format: 75cl

Tasting notes:

Appearance: Bright, limpid ruby colour.

Nose: Fresh and appealing, with red berry notes of redcurrant and raspberry.

Palate: Fruit-driven, a pleasurable and gourmand wine to enjoy from now.

Cellaring potential: 5 to 7 years

Food pairings: Grilled meats, vegetables, and grilled fish.