



***A complex cuvée with a long finish –
a wine made for ageing.***

Cuvée Clos du Chapitre

Terroir:

The sixty-year-old vines are planted on a 0.80 ha plot with shallow clay-limestone soil (colluvium of brown soils and limestone from the Middle and Upper Oxfordian).

Viticulture and Harvest:

Soil cultivation is carried out mechanically with a small crawler tractor to avoid compaction. The vines are trellised and pruned high. During canopy management, emphasis is placed on prophylaxis to encourage aeration and naturally protect against disease. 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. 12 months in oak barrels, one-quarter of which are new.

Region: Burgundy

Appellation: AOC Mercurey

Colour: Red

Vintage: 2022

Certification: Organic

Grape Variety: 100% Pinot Noir

Ageing in Oak: Yes

Alcohol: 14.5%

Format: 75cl

Tasting notes:

Appearance: Beautiful deep, dark ruby colour.

Nose: Red fruits, blackberries, blueberries.

Palate: Round and well-balanced, rich and complex.

Cellaring potential: 10 to 12 years

Serving temperature: 18°C,
decanting recommended

Food pairings: Red meats (braised or grilled), tuna carpaccio, Burgundy cheeses.