



***A complex wine with a long, elegant finish –
designed for ageing.***

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 aeration and natural disease prevention. Harvesting is manual, in 12 kg crates.

Winemaking and Ageing:

Destemmed grapes undergo a cold pre-fermentation maceration. Fermentation takes place in temperature-controlled stainless steel vats, without punching down. Ageing lasts 12 months in oak barrels, one-quarter new.

Cuvée Clos du Chapitre

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: Bright, deep dark ruby colour.

Nose: Red fruits, blackberries, blueberries.

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

Cellaring potential: 10 to 12 years

Serving temperature: 18°C, decanting recommended.

Food pairings: Braised or grilled red meats, tuna carpaccio, Burgundy cheeses.