



# Domaine Michel Juillot

## MERCUREY

### VINEYARD

**Color :** White

**Grape variety :** Chardonnay

**Dates of plantation :** 1965, 1986, 1990

**Soil :** clayey- hard limestone,  
clear limestone on surface, clear marl and silt

**Aspect :** East - South East

**Altitude :** 259 meters

**Annual production :** 10,440 bottles

Domaine Michel Juillot



*Mercrey*



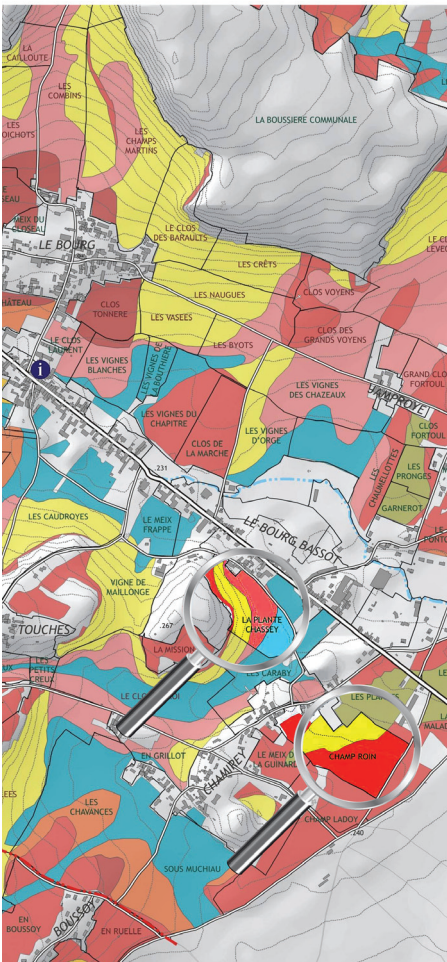
APPELLATION MERCUREY CONTRÔLÉE

VIN DE BOURGOGNE  
PRODUCE OF FRANCE

75 cl  
12,5% vol.

LAURENT JUILLOT, VITICULTEUR A MERCUREY, S-S-L, FRANCE

## TERROIRS DE MERCUREY



### VINIFICATION

Manual harvest - Selective picking on sorting table - Full bunches in the press - 12 hours settling of the big lees - Fermentation 50% in oak barrel and 50% in oak cask - Temperature control - Natural yeast.

### CELLAR MATURING

10 months in oak barrel - 10% new barrels and casks  
Malolactic fermentation completed - Fining before bottling.

### TASTING COMMENTS

Allen Meadows : «A gentle application of wood sets off the ripe and again mildly exotic aromas of melon, white peach and pear. There is fine concentration to the delicious and somewhat better balanced middle weight flavors that display just a hint of finishing warmth. This should drink well immediately.»

### GASTRONOMIC AGREEMENTS

«Feuilleté d'écrevisses aux asperges de provence»  
(crayfish and asparagus).

Ideally served at : 11° - 13°C - Ageing potential : 4 - 5 years

### AWARDS AND PRESS MARKS

Concours Agricole de Paris 2011 : Gold Medal (Vintage 2009)

Allen Meadows : 87/2013+ (Vintage 2011)

87/2016+ (Vintage 2012)

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