



Domaine Michel Juillot

**MERCUREY PREMIER CRU**  
**CLOS TONNERRE**

**VINEYARD**

**Color :** Red

**Grape variety :** Pinot Noir

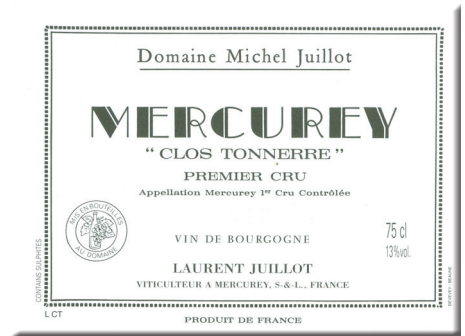
**Date of plantation :** 1958

**Soil :** hard limestone with chert

**Aspect :** full South

**Altitude :** 245 meters

**Annual production :** 16,380 bottles



**TERROIRS DE**  
**MERCUREY**



**VINIFICATION**

Manual harvest - Selective picking on sorting table

100% destemming - Open fermentor - 20 days vatting

Temperature control - Natural yeast

Low intrusive, with such a level of concentration, the structure comes naturally and allows all the soil expression. Vertical press.

**CELLAR MATURING**

16 months in oak barrel - 15% new barrels

Malolactic fermentation completed.

**TASTING COMMENTS**

Allen Meadows : «A more deeply pitched nose is composed by plum, earth, pepper, spice and various ripe dark berry aromas that are sufficiently ripe to possess a top note of menthol. The mouth feel of the middle weight flavors is very rich, indeed to the point that they are suave. There is fine volume and the dry extract coats the mouth on the solidly persistent finish where the peppery character of the nose reappears. This should also drink well young.»

**GASTRONOMIC AGREEMENTS**

«La Côte d'Agneau à la Purée d'Olives, Purée Légère aux Flageolets»

(Lamb's rib with olive purée, flageolet light purée)

Ideally served at : 16°C - Ageing potential : 7 - 9 years

**AWARDS AND PRESS MARKS**

Allen Meadows : 89/2017+ (Vintage 2011), 89/2018+ (Vintage 2012)

Les meilleurs Vins de France 2014 : 14/20 - «The Clos Tonnerre is highly concentrated, but its frame expresses great finesse.»

(Vintage 2011)

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