



Domaine Michel Juillot

MERCUREY PREMIER CRU
CLOS DES BARRAULTS

VINEYARD

Color : White

Grape variety : Chardonnay

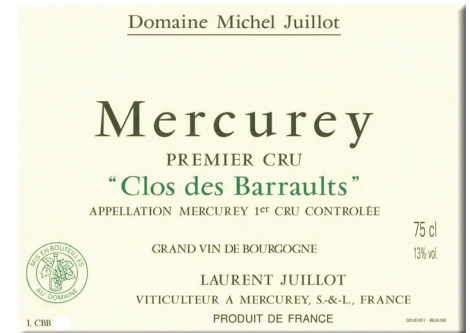
Dates of plantation : 1989, 1995

Soil : clayey-limestone, marl clear gravel and pebbles clear on surface

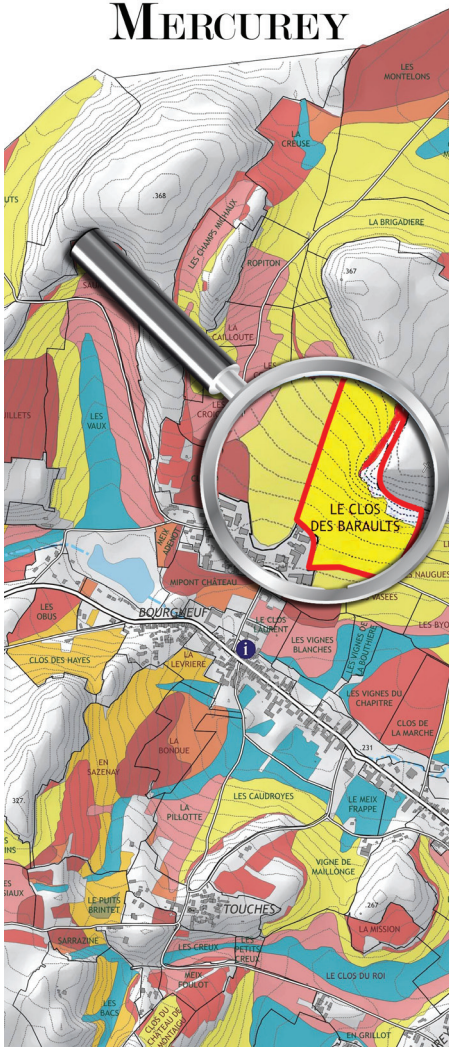
Aspect : South - South West

Altitude : 295 meters

Annual production : 4,560 bottles



TERROIRS DE
MERCUREY



VINIFICATION

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

CELLAR MATURING

12 months in oak barrel - 25% new barrels
Malolactic fermentation completed - Fining before bottling.

TASTING COMMENTS

Allen Meadows : «There is a hint of tropicality to the dried apricot, mango, white peach and honeysuckle suffused nose that is trimmed in noticeable but still discreet wood toast. There is fine density to the delicious and seductively textured medium weight flavors that brim with dry extract that should allow the wood treatment that resurfaces on the balanced and persistent finish to be successfully absorbed in time. This is really quite good and while this could be enjoyed young my sense is that a good deal more complexity will develop with 2 to 3 years of bottle age.»

GASTRONOMIC AGREEMENTS

«Le Saumon de Norvège mariné à l'Aneth»
(Norwegian salmon marinated in dill)

Ideally served at : 11° - 13°C - Ageing potential : 7 - 9 years

AWARDS AND PRESS MARKS

Allen Meadows : 89/2014+ (Vintage 2011)

91/2017+ (Vintage 2012)

Tastevinage : 2013 (Vintage 2011)

Le Point September, 4th 2014 : 17,5/20 (Vintage 2012)

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