



Domaine Michel Juillot

MERCUREY PREMIER CRU

CLOS DU ROI

VINEYARD

Color : Red

Grape variety : Pinot Noir

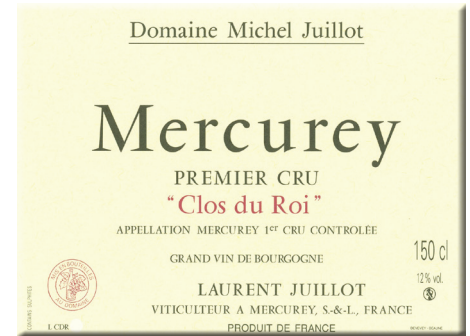
Dates of plantation : 1972, 1980, 1995

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

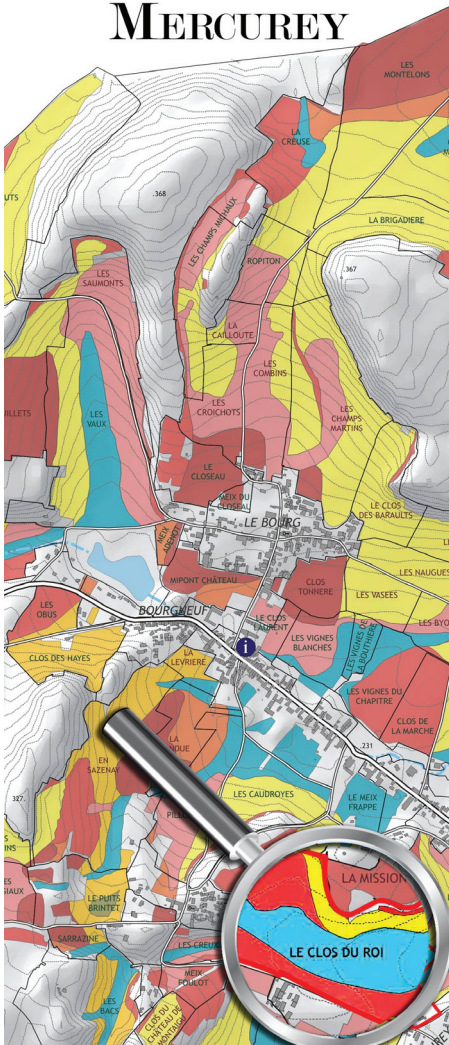
Aspect : South - South West

Altitude : 277 meters

Annual production : 900 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

18 months in oak barrel - 35% new barrels

Malolactic fermentation completed.

TASTING COMMENTS

Allen Meadows : «Here the nose is compositionally similar to the Les Combins save for it being noticeably fresher. There is also better verve and freshness in the mouth as the detailed and delicious medium weight flavors exhibit only a trace of rusticity on the balanced and lingering finish. Also in contrast to the Combins this will be approachable young even though it should age effortlessly.» This really is the king of Clos !

GASTRONOMIC AGREEMENTS

«Les b atilles et le pigeon r ot

aux l egumes de printemps   l' miett  de truffes»

(Roasted mallard's aiguillettes. Duck leg salmi with bilberries)

Ideally served at : 16 C - Ageing potential : 8 - 10 years

AWARDS AND PRESS MARKS

This is the first place classified «Premier Cru» on Mercurey in 1936.

Allen Meadows : 91/2020+ (Vintage 2011)

90/2020+ (Vintage 2012)

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