



Domaine Michel Juillot

**MERCUREY PREMIER CRU**  
**EN SAZENAY**

**VINEYARD**

**Color :** White

**Grape variety :** Chardonnay

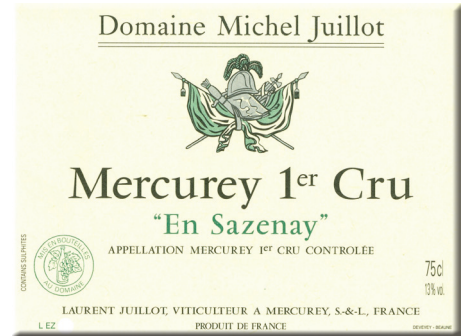
**Dates of plantation :** 1985, 2000

**Soil :** clayey-limestone «oolithiques» layered limestone grey and cherts on surface

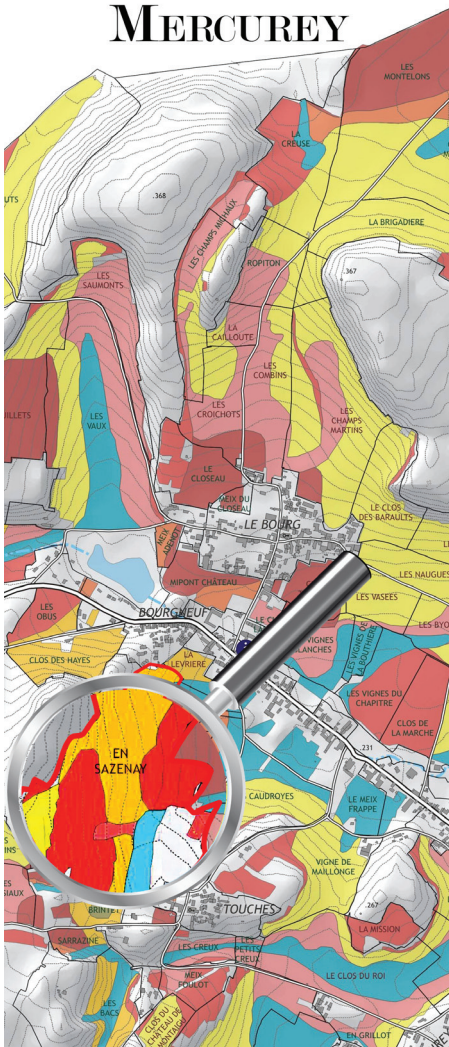
**Aspect :** South East

**Altitude :** 264 meters

**Annual production :** 2,820 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**

14 months in oak barrels - 20% new barrels  
Malolactic fermentation completed - Fining before bottling.

**TASTING COMMENTS**

Allen Meadows : «Generous but not dominant wood frames notes of pear, white pear and honeysuckle aromas. An abundance of dry extract adds density to the suave medium weight flavors that terminate in a citrus-inflected, clean and markedly dry finish. This succulent effort should also drink well almost immediately if desired.»

**GASTRONOMIC AGREEMENTS**

«Le Pâté Chaud de Sandre, Crème de Cerfeuil»  
(Hot block sander, chervil cream)

Ideally served at : 11° - 13°C - Ageing potential : 5 - 7 years

**AWARDS AND PRESS MARKS**

Concours des vins de la Côte Chalonnaise 2013 : Gold Medal (Vintage 2011)

2014 : Silver Medal (Vintage 2012)

Allen Meadows : 89/2014+ (Vintage 2011)

89/2016+ (Vintage 2012)

Guide Hachette des vins 2014 : Favorite - 2/3 (Vintage 2011)

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