



Domaine Michel Juillot

MERCUREY PREMIER CRU LES CHAMPS MARTINS

VINEYARD

Color : White

Grape variety : Chardonnay

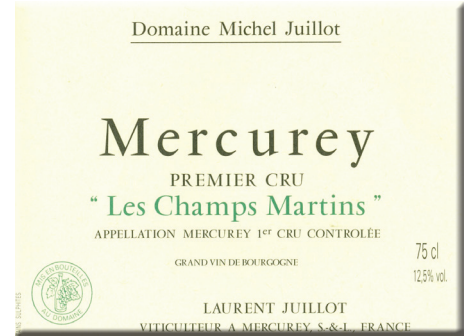
Dates of plantation : 1973, 1990

Soil : clayey-limestone and marl,
alternating gravels limestone pebbles on surface

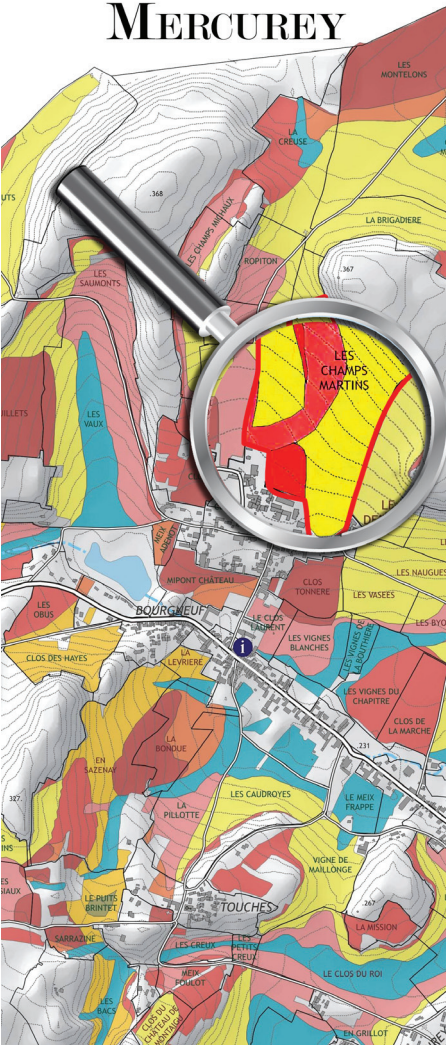
Aspect : facing South-East

Altitude : 309 meters

Annual production : 4,440 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 - 30% new barrels
Malolactic fermentation completed - Fining before bottling.

TASTING COMMENTS

Allen Meadows: «Here too there is enough residual sulfur present to make decanting this advisable in order to allow the fresh citrus, essence of pear, spice and wide-ranging floral elements to shine. There is that lovely sense of underlying tension to the lightly mineral-inflected middle weight flavors that display just enough wood to notice on the palate coating finish. This is quite good and should be accessible young but offer a few years of upside development potential.»

GASTRONOMIC AGREEMENTS

«Le Tian de Saint-Jacques Beurre Monté»

(scallops in butter sauce)

Ideally served at : 11° - 13°C - Ageing potential : 6 - 8 years

REWARDS AND PRESS MARKS

Allen Meadows : 90/2015+ (Vintage 2011)

90/2017+ (Vintage 2012)

Tastevinage : 2013 (Vintage 2011)

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