



Domaine Michel Juillot

MERCUREY PREMIER CRU
LES CHAMPS MARTINS

VINEYARD

Color : Red

Grape variety : Pinot Noir

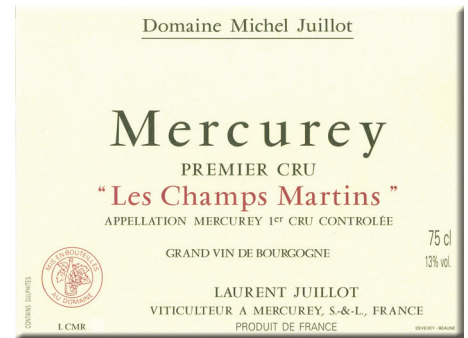
Date of plantation : 1973

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

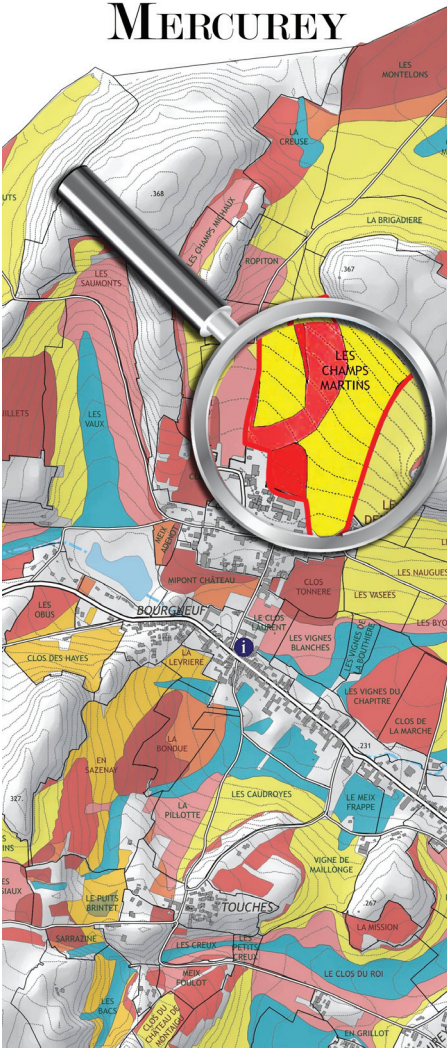
Aspect : South West

Altitude : 275 meters

Annual production : 5,760 bottles



**TERROIRS DE
MERCUREY**



VINIFICATION

Manual harvest - Selective picking on sorting table
100% destemming - Open fermentor - 18 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 - 30% new oak
Malolactic fermentation completed.

TASTING COMMENTS

Allen Meadows : «A pungent nose of moderate wood, menthol, iron-inflected earth, dark berries and the hallmark Mercurey savage nuances leads to very rich and ripe medium weight flavors that are shaped by firm but phenolically mature tannins. The powerful, muscular and rustic finish displays fine length and very good depth that should only improve with time in bottle. This is a mouth full of wine and won't be for everyone until it has a chance to spend a few years in a cool cellar.»

GASTRONOMIC AGREEMENTS

«Les Rognons de Veau à la Dijonnaise»
(veal's kidneys in mustard sauce).

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

AWARDS AND PRESS MARKS

Allen Meadows : 89/2017+ (Vintage 2011)

90/2020+ (Vintage 2012)

Les meilleurs Vins de France 2014 : 15,5/20 (Vintage 2011)

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