



Domaine Michel Juillot

MERCUREY PREMIER CRU LES COMBINS

VINEYARD

Color : Red

Grape variety : Pinot Noir

Date of plantation : 1979

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

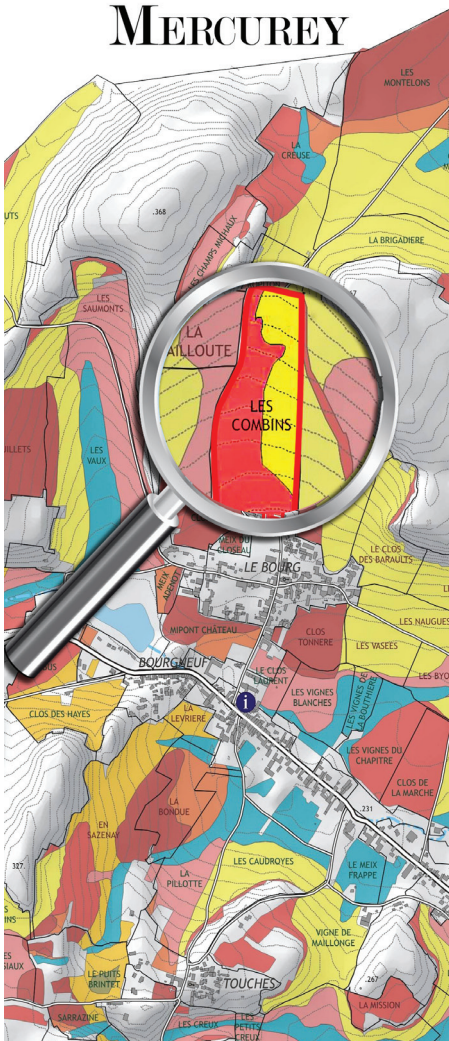
Aspect : full South

Altitude : 275 meters

Annual production : 3,700 bottles



TERROIRS DE MERCUREY



VINIFICATION

Manual harvest - Selective picking on sorting table
100% destemming - Open fermenter - 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 - 25% new barrels
Malolactic fermentation completed.

TASTING COMMENTS

Allen Meadows : «A very mild trace of reduction detracts only mildly from the ripe raspberry liqueur and spice aromas. There is excellent richness to the extract-rich and mouth coating flavors that possess plenty of verve on the ever-so-slightly rustic, firm and persistent finish that displays a touch of austerity. In a word, excellent.»

GASTRONOMIC AGREEMENTS

«La Volaille de Bresse au Lard et Petits Oignons au Vin Rouge»
(Bresse chicken cooked in red wine with bacon and pickling onions)
Ideally served at : 16°C - Ageing potential : 8 - 10 years

AWARDS AND PRESS MARKS

Allen Meadows : 91/2017+ (Vintage 2010)
88/2019+ (Vintage 2012)

Bourgogne Aujourd'hui Juin-Juillet 2012 : 16/20, «Notes of black fruit on the nose. The palate is very pure, with a lovely marked by aromas of licorice length.» (Vintage 2011)

Phone : +33 3.85.989.989 - Fax : +33 3.85.989.988

Website : www.domaine-michel-juillot.fr - Email : infos@domaine-michel-juillot.fr