



# Domaine Michel Juillot

## MERCUREY LES VIGNES DE MAILLONGE

### VINEYARD

**Color :** Red

**Grape variety :** Pinot Noir

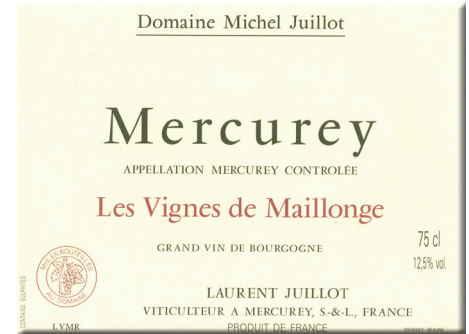
**Dates of plantation :** 1958, 1982

**Soil :** clayey-limestone, beige marl  
hard pebbles on surface

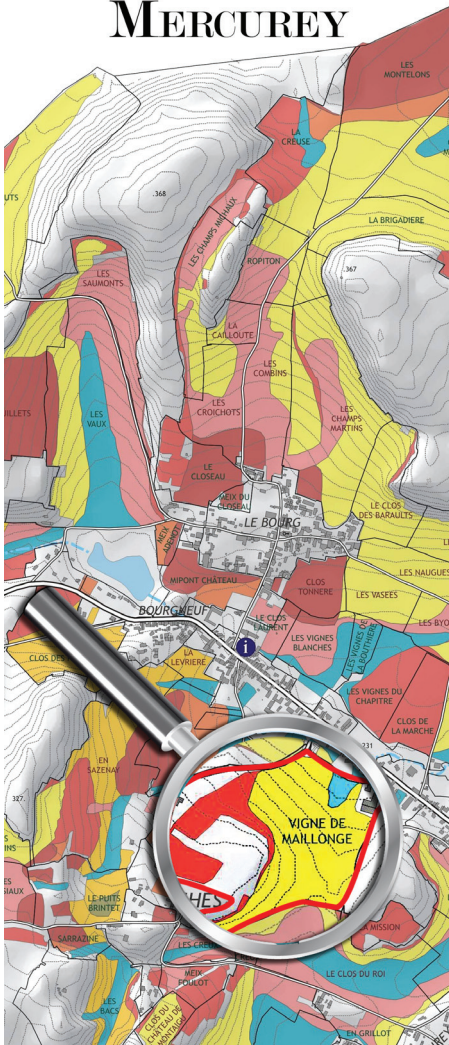
**Aspect :** East - South East

**Altitude :** 252 meters

**Annual production :** 25,800 bottles



## TERROIRS DE MERCUREY



### VINIFICATION

Manual harvest - Selective picking on sorting table  
100% destemming - Open fermentor - 16 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

16 months in oak barrels - 15% new barrels  
Malolactic fermentation completed.

### TASTING COMMENTS

Allen Meadows : «A more deeply pitched nose displays notes of fresh and ripe dark berry fruit and plenty of earth character. Like the prior wine there is good phenolic maturity to the textured and solidly well-concentrated medium-bodied flavors that culminate in a complex, serious and balanced finish. This age worthy effort possesses excellent quality for its level and is worth your attention.»

### GASTRONOMIC AGREEMENTS

«Boeuf façon Stroganov, pommes de terre en robe des champs»  
(Beef Stroganoff with potatoes in their skins).

Ideally served at : 16°C - Ageing potential : 5 - 6 years

### AWARDS AND PRESS MARKS

Allen Meadows : 89/2015+ (Vintage 2010)

88/2016+ (Vintage 2011)

89/2018+ (Vintage 2018)

Revue des Vins de France 2011 : Outstanding achievements (Vintage 2010)

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