

# Domaine Michel Juillot

## **MERCUREY**

#### **VINEYARD**

Color: Red

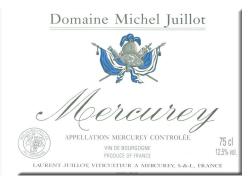
**Grape variety:** Pinot Noir

**Dates of plantation :** 1958, 1963, 1970, 1990 **Soil :** clayey-limestone, colluvium downslope various red, gray and tan limestone on surface

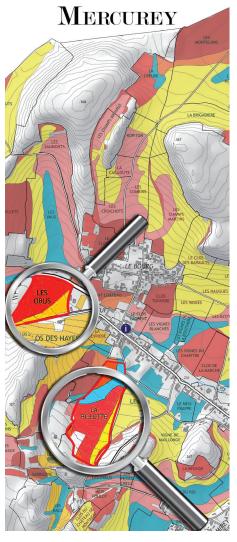
**Aspect:** South West, South and East

**Altitude:** 244 meters

Annual production: 33,600 bottles



### Terroirs de



#### **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 barrel - 15% new barrels Malolactic fermentation completed.

#### **TASTING COMMENTS**

Allen Meadows: «A fresh, ripe and pungently earthy nose of mostly red berry fruit aromas gives way to energetic, delicious and very round middle weight flavors that manage to retain a fine sense of delineation on the moderately rustic finish. The tannins are phenolically mature and while this will be accessible young it should also reward a few years in the cellar if you prefer your reds with a bit of secondary development.»

#### **GASTRONOMIC AGREEMENTS**

«La Galette de Rougets Barbet à la Moelle, Feuillets d'Epinards, Fumet au Mercurey Rouge» (Red mullet and marrow in round flat cake, spinaches, red Mercurey aroma).

<u>Ideally served at</u>: 16°C - <u>Ageing potential</u>: 4 - 5 years

#### **AWARDS AND PRESS MARKS**

<u>Allen Meadows</u>: 86/2015+ (Vintage 2011) 88/2017+ (Vintage 2012)

Concours Agricole de Paris 2014 : Silver Medal (Vintage 2012)

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