



Domaine Michel Juillot

MERCUREY PREMIER CRU **CLOS DES BARRAULTS**

VINEYARD

Color : Red

Grape variety : Pinot Noir

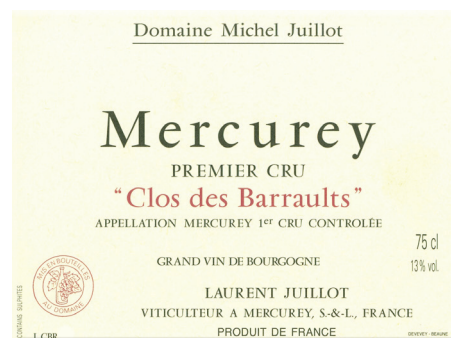
Dates of plantation : 1972, 1980, 1995

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

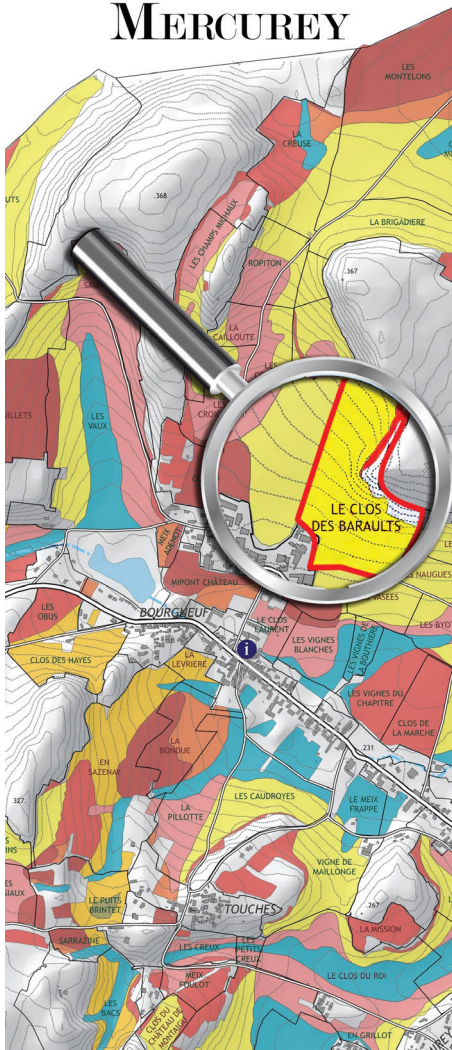
Aspect : South - South West

Altitude : 277 meters

Annual production : 11,000 bottles



TERROIRS DE MERCUREY



VINIFICATION

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

TASTING COMMENTS

Allen Meadows : «Soft wood is noticeable on the ripe nose of dark currant, pepper and plenty of earth character that continues onto the notably finer and more energetic middle weight flavors. There is evident minerality and I very much like the mouth feel of the balanced, focused, detailed and impressively persistent finish. The tannic spine is firm but already well-integrated and in 2012 this is the best of this group of Mercurey 1ers and is one to buy as the quality is excellent.»

GASTRONOMIC AGREEMENTS

«Aiguillettes de colvert rôties, cuisses en Salmis aux aînelles sauvages»
(Roasted mallard's aiguillettes. Duck leg salmi with bilberries)

Ideally served at : 16°C - Ageing potential : 8 - 10 years

AWARDS AND PRESS MARKS

Allen Meadows : 90/2018+ (Vintage 2011)

91/202+ (Vintage 2011)

Concours Agricole de Paris 2013 : Bronze medal (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