



Domaine Michel Juillot

MERCUREY LES VIGNES DE MAILLONGE

VINEYARD

Color : White

Grape variety : Chardonnay

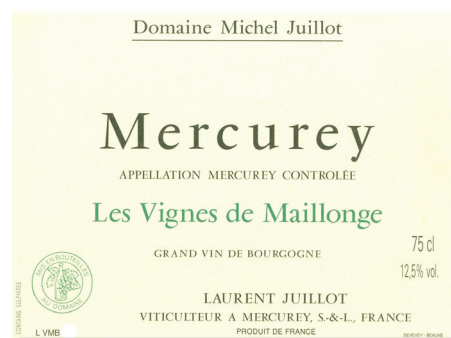
Dates of plantation : 1928, 1958, 1963

Terroir : clayey-limestone, clear marl
hard pebbles on surface

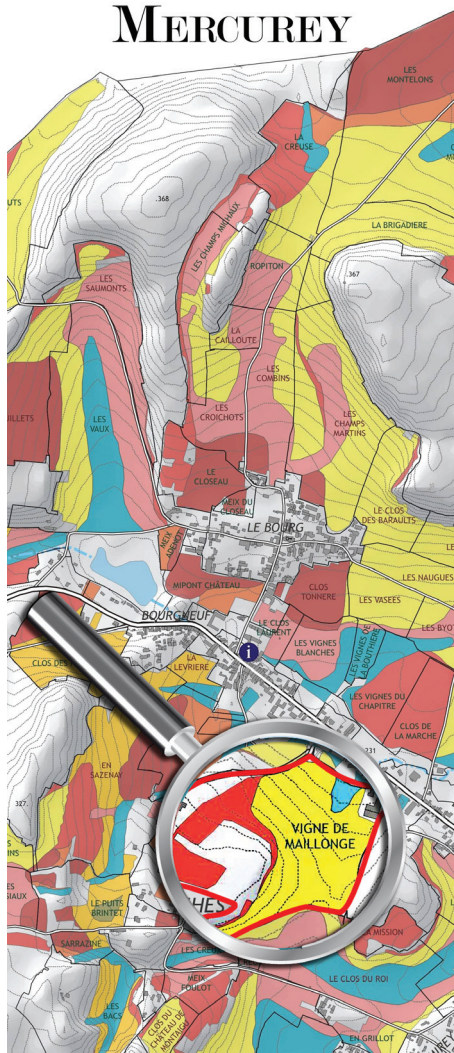
Aspect : East - South East

Altitude : 257 meters

Annual production : 12,000 bottles



TERROIRS DE MERCUREY



VINIFICATION

Manual harvest - Selective picking on sorting table - Full bunches in the press - 12 hours settling of the big lees - Fermentation in oak barrel - Temperature control - Natural yeast.

CELLAR MATURING

12 months in oak barrel - 20% new oak
Malolactic fermentation completed - Fining before bottling.

TASTING COMMENTS

Allen Meadows : «This is at once more elegant and more aromatically complex with its pretty and layered nose of citrus, green apple, pear and acacia blossom scents. There is a lovely sense of verve and delineation to the medium-bodied flavors that possess fine depth and length on the sappy finish where once again a hint of wood toast can be detected.»

GASTRONOMIC AGREEMENTS

«Coquilles Saint-Jacques»

Ideally served at : 11° - 13°C - Ageing potential : 4 - 6 years

AWARDS AND PRESS MARKS

Allen Meadows : 89/2014+ (Vintage 2011)

89/2017+ (Vintage 2011)

Concours Agricole de Paris 2013 : Silver medal (Vintage 2011)

Concours de la Côte Chalonnaise 2014 : Gold medal (Vintage 2013)

Tasted Journal June 2013 : 88/100 (Vintage 2011)

Gilbert & Gaillard 2013 : 90/100 (Vintage 2011)

Guide DVE 2014 : 91/100 (Vintage 2012)

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