VINEYARD
- Color: Red
- Grape variety: Pinot Noir
- 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

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).
- Ideally served at: 16°C - Ageing potential: 4 - 5 years

AWARDS AND PRESS MARKS
- Allen Meadows: 86/2015+ (Vintage 2011)
- 88/2017+ (Vintage 2012)
- Concours Agricole de Paris 2014: Silver Medal (Vintage 2012)