

MARCH - APRIL - MAY - JUNE 2022

A look back at winter

We are slowly leaving winter behind, and our nights this March are still very cool, with negative temperatures. Although the days are sunny, the buds are in no hurry to meet the outside world, and remain inside their cotton, giving us a sense of serenity, for now, as perhaps the freezing temperatures will make a comeback in April. However, we haven't had any of the usual rainfall of the start of the year. The land still holds some reserves, yet we scan the skies.

In the vineyards

The winter pruning

The winter pruning is over and just like every year, we carry out the necessary repairs in the vineyard. We replace the damaged stakes and retighten the wires, so that our plots are sustainable and always well maintained.

Plantations

In our sheets 33 and 34 of 2021, we mentioned the process of renewing the plots, after dismantling the vines, pulling them out and preparing the soil. We are now replanting, and our young plants have grafts protected by paraffin. The Chardonnay or Pinot Noir grape varieties are grafted onto what we call "American" rootstocks (another type of vine), which are resistant to the attack of phylloxera (an aphid pest).

The next few weeks will be devoted to tying the rods to the trellis wire as soon as the frosts are over.

Soil work

It is also time for our soil work, and for this we have invested in some new flat ploughing down equipment. It cleans the soil superficially between the vines, enabling mechanical weeding.

Our team

Our tâcherons

What is a tâcheron? This is an independent vineyard worker who carries out a tâche (a task) for a winegrower. They are in charge of all the manual vineyard work on the plot (excluding mechanical work with a tractor).

We have the particularity of working with two pairs of tâcherons on the estate.

Nathalie and Victor

Nathalie and her husband Victor, of Portuguese origin, began working in the vineyard at the age of 14. Since 1993, they have been in charge of two vineyards in the Burgundy appellation, Mercurey and Mercurey Premier Cru. They work together using their own special methods. Nathalie enjoys the spring tasks when nature is reawakening, while Victor is a vine enthusiast who still hasn't given up his electric pruning shears!

Murielle and Gilles

They both arrived at the estate on 1 November 1994. Murielle left the food business to work with Gilles. In the same way, they are complementary. Gilles takes care of the more physical work, and they supervise the teams of cutters and sorters during the harvest. They are never alone in the vineyards, as Murielle, passionate about training German shepherds, always has her dogs at her side.





Pay us a visit...

At trade fairs

INDIVIDUALS

Saveurs et Vins sur Seine 18 -19 - 20 March 2022

Friday 11am-9pm/Saturday 10am-8pm/Sunday 10am-6pm
Port de Javel Haut - 75015 PARIS on board the River Palace

PROFESSIONALS

Grands jours de Bourgogne

A trade fair reserved for professionals upon registration
Thursday 24 March

Tonnellerie de Mercurey 71640 MERCUREY

Friday 25 March - Cuvierie Domaine Latour

7 rue des Corton 21420 ALOXE CORTON

Prowein Trade Fair

A trade fair reserved for professionals upon registration
15 to 17 May 2022 - Stand 9E29 - Düsseldorf
GERMANY



To the estate

Monday to Friday: 9am - 12pm
2pm - 6pm

Saturday: 9.30am - 6pm

Sundays and holidays: closed

59 - 59 A Grande Rue - 71640 MERCUREY

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*Let us know in advance about your visit and
will arrange a personal welcome*

A wine and a recipe!

Mercurey Les Vignes de Maillonge blanc 2019

Classified as a village appellation, our white Mercurey Vignes de Maillonge comes from vines planted on clay-limestone soils, with light marl and hard pebbles on the surface.

A fragrance of fresh almonds and herbs, sap, dried fruit and cocoa powder, highlights its silky, smooth richness. A full, vibrant and radiant wine, balanced by its freshness.

Cod fillet. Young garlic cream. Young vegetables

Method

The sauce

1. Infuse 2 or 3 cloves of garlic [reserve at least 2 cloves for dressing] in the whipping cream over low heat for at least 20 minutes. Turn up the heat to achieve a smooth texture [without boiling]. Adding a little bit of corn starch, diluted in a little cold milk to avoid lumps, will certainly help!
2. Season, but remember to taste.
3. Place on a very low heat.

Cooking the fish

In the steam oven, bake for a maximum of 4 minutes at a temperature of 100°C.

Source : chef Simon.com

Ingredients

- 1 cod fillet [approx. 200 g per person]
- 200 ml full whipping cream
- 1 head of young garlic
- Young carrot tops
- Fresh peas
- Spring onions
- New potatoes
- Salt
- Freshly ground pepper
- Chilli

The vegetables

1. Cook in a saucepan, covered with a little water and a knob of butter. Add the peas in the final minutes.
2. Place on a low heat.

Presentation

1. Place the sauce in the centre of the plates.
 2. Add the cod, then the vegetables. Don't forget to add a clove of raw young garlic.
 3. Seasoning: fleur de sel, freshly ground pepper and chilli.
- Enjoy!