



Wine: Mercurey “ Les Perrières “
Domaine Belleville
Vintage: 2011
Grape: Pinot Noir 100%
Alcohol: 12,5%

Vinification and maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the colour. Alcoholic fermentation and maturation in French oak barrels (20% new oak barrels).

Tasting notes

Nice light ruby robe, clear and brilliant
Open and pleasant nose on a ripe red fruits bouquet (strawberry and raspberry) with a touch of spices. Light toasted bread aromas on the second nose Clean attack, full-bodied, well-balanced, ripe and soft tannins, fresh, round and easy drinking with long fruity aromas on the finish

Food pairing

If young, delicious with grilled (barbecues), roasted and marinated white or light red meats and light cheeses. Will pair stronger dishes with age (red roasted or marinated meat such as beef) as well as middle-strong cheeses

Serving temperature

15°C

(Indeholder sulfitter)

