

13% VOL. PRODUCT OF FRANCE - CONTAINS SULFITES 750ml
GRAND VIN DE BOURGOGNE

DOMAINE BELLEVILLE

2008

MERCUREY 1^{ER} CRU

CLOS L'ÉVÊQUE

APPELLATION MERCUREY 1^{ER} CRU CONTRÔLÉE



L'RCLOS08
MIS EN BOUTEILLE AU DOMAINE
PROPRIÉTAIRE - RÉCOLTANT - RULLY - FRANCE



Wine: Mercurey 1.cru Clos L'Évêque
Domaine Belleville
Vintage: 2008
Grape: Pinot Noir 100%
Alcohol: 13%

Mercurey is the largest wine-producing area in the Côte Chalonnaise. The area in production totals 635 hectares, among which 566 in Pinot Noir and 69 in Chardonnay.

The composition of the soil makes Mercurey very similar to wines from the Côte de Beaune. The vineyard lies on a chalky and clayey soil, facing a South-East gentle slope.

Vinification and maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the color. Alcoholic fermentation in open vats and maturation for 13 months in French oak barrels (15 % in new oak barrels)

Tasting notes

Nice red-ruby robe, limpid and brilliant

Open bouquet of red fresh fruits (strawberry, raspberry) and flowers (iris, violet) with a very elegant mocha and toasted bread touch on the second nose

Clean attack, fresh, round, well-structured and balanced, soft tannins (time has played its role as they were quite firm at the very beginning); long lasting on fruity aromas. Very nice "typical" Pinot Noir from Burgundy

Food pairing

Best with beef rib steaks, or joints of beef or lamb, braised or in sauce. Roast pork is another good choice. As far as the cheese is concerned, opt for mild to aged versions

Serving temperature

15-16°C

(Indeholder sulfitter)

