



MAISON
Albert Brenot
DEPUIS 1849



This village, the largest of the Côte Chalonnaise, is also the most famous of this coast. It is located at 12 kilometres from the south of the Côte de Beaune. Village in relief with various exposures, it extends on two villages; Mercurey and Saint-Martin-sous-Montaigu.



Pinot noir



Manual harvest picking together with a hand selection of each grape. Destemming and an alcoholic fermentation in open vats during 18 days before a pneumatic pressing.



Maturation in oak barrels during 13 months.



Clay-limestone throughout the appellation.

TASTING

Bright vermilion colour with dark reflexion. Its fresh and delicate nose opens with some notes of ripe fruits (crushed strawberry, violet). The palate is fine and attractive. It confirms the red and black fruit (blackberry, morello cherry). It is gently supported by some fine and silky tannins. Behind these sensations of ripe fruit accompanied by few wild nuances, the wine is persistent on the palate. It is frank and straightforward and reveals both refinement and elegance.



To drink young or to keep 3-5 years.
Temperature of service: 15-16°C.



This Mercurey will be ideal for grilling and with pork. After 3 or 4 years; roast meats, dishes cooked in various sauces (blanquettes, in wine or mustard) will be very appreciated. Finally, a very wide choice is offered for this terroir wine of character.