

Since 1994, the Aegerter Family has been cultivating and vinifying more than 10 hectares of land. The Domain conjure innovation and respect for traditions. Our signature: precise and elegant wines

Mercurey Les Cerisières

— THE TERROIR —

GRAPE VARIETY: Pinot Noir

SOIL: Marl limestone

APPELLATION: Village appellation of the Côte Chalonnaise, Mercurey is one of the greatest appellations in Burgundy. The vines planted on marl-limestone soils give this wine all its richness and fleshiness.

Did you know?

Founded by the Romans who also introduced the vine, Mercurey owes its name for Mercury, god of commerce in Roman mythology.

— THE KNOW-HOW —

HARVESTING: The grapes are cut and sorted by hand.

VINIFICATION: The grapes are destemmed and then placed between 2 and 4 days in stainless steel vats for pre-fermentation maceration. The vinification is done in vats.

AGEING: Ageing in oak barrels (30% new barrels) for 10 to 12 months.

— TASTING —

TASTING NOTE: A ruby red color.

On the nose, this wine evokes raspberries, strawberries, cherries and crunchy fruit. Age gives it accents drawing on the undergrowth, on spicy aromas of tobacco and of cocoa beans.

On the palate, a whole wine, rich in body and fruit. Tannins are present but flexible. A wine with a nice fleshy roundness.

FOOD & WINE PAIRING: This Mercurey will give relief to the steaks, pieces of beef but also with roast pork or simmered poultry. On the set of cheeses, it is suitable for both soft cheeses (brie) and cheeses was born like the old mimolette.

SERVICE TEMPERATURE: between 14°C and 16°C

AGEING POTENTIAL: 5 years

