

MAISON A.GOICHOT

MERCUREY 1ER CRU CLOS VOYENS

Clos Voyens

Grape variety: 100% Pinot Noir
Climat: Clos Voyens
Servicing temperature: 14 à 15 °C (vin jeune), 15 à 16
Ageing: 4-8 years

Plot

In the heart of the Côte Chalonnaise (12 kilometres from Chalon-sur-Saône), Mercurey is one of Burgundy's most important wine appellations. The vines are at an altitude of between 230 and 320 metres. They are planted on the marl and marl-limestone soils of the Oxfordian. To the east, limestone and marl. To the west, a Jurassic structure and a crystalline base covered with sandstone. A whole section of the vineyard belongs to the Bathonian. On these white and chalky soils, or red and clayey, the vines find a warm affinity.

Vinification | Aging

The grapes are destemmed and vinified in vats for around 4 weeks, revealing all their rich aromas. After devatting, the wines are placed in oak barrels and matured for 15 months.

Tasting

Often deep and ruby red in colour, this wine evokes raspberries, strawberries, cherries and crunchy fruit. With age, it takes on hints of undergrowth and spicy aromas of tobacco and cocoa beans. On the palate, a full-bodied wine, rich in body and fruit. The tannins can sometimes give a mineral firmness when young. Lovely full-bodied roundness when mature.

Food and wine pairing

This wine goes perfectly with grilled red meat or meat in sauce, such as fillet of beef with morel mushrooms, roast duck breast or stuffed guinea fowl. It also goes very well with mature Burgundy cheeses such as Époisses or Brillat-Savarin. On the

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