



Located in the heart of the Côte Chalonnaise, one of the oldest terroirs of Burgundy, Domaine de la Bressande offers upper quality wines with finesse, pleasure and elegance. The vineyard estate extends around 33 hectares over the villages of Mercurey and Rully.

Origin

In the Cote Chalonnaise, birthplace of viticultural Burgundy, Mercurey is one of the oldest terroirs which has always enjoyed an excellent reputation.

This appellation has 31 climates classified in "premiers crus". The reds are mainly represented with 535 hectares in production (133 Ha "premiers crus") and only 111 hectares for the whites (30 Ha in "premiers crus").

The estate vineyard extends around 33 hectares spread over the villages of Mercurey and Rully.

Grape Variety

100% Pinot Noir.

Vinification and maturing

Harvest of our Mercurey Pinot Noir took place between the 16 and 20 of September.

Grapes were handpicked and carefully sorted, then carried in 16kg boxes to protect them from crush and compaction.

Maceration lasted about 14 to 18 days in order to get wines with a deep color, complex aromas and as a consequence a good ageing potential.

Traditional vinification was then carried out in temperature-controlled concrete vats - to master the fermentation temperatures thanks to the great inertia of concrete - with regular stirring and pumpings-over. Alternating those two methods is a good way to obtain balanced wines because the tannins are not too much extracted.

Then, the wine was aged for 9 months in oak barrels with 20% new oak.

Serving suggestions

Serve at around 16°C (61°F).

Food and wine pairing

Will be the perfect companion to roasted or grilled meats, light game in sauce and most cheeses.

Ageing potential

4 to 5 years.

Tasting notes

Colour: Deep garnet red colour.

Nose: An intense bouquet of ripe red fruits enhanced by an elegant oak note.

Palate: The mouth is powerful and rich. Lots of fruit and intensity in this Mercurey. Beautiful aromatic length.

