Mercurey

Appellation Village of the *Côte Chalonnaise* region (Saône-et-Loire).
This *appellation* includes **32 *Premiers Crus Climats***.
Producing communes: **Mercurey, Saint-Martin-sous-Montaigu.**
On the label, the *appellation* MERCUREY and MERCUREY *PREMIER CRU*
may be followed by the name of the *Climats* of origin.

TASTING NOTES

Red: their colour is a deep, profound ruby. This crisp-fruited wine evokes strawberry, raspberry, and cherry. Age brings in notes of underbrush, spicy tobacco notes and cocoa beans. In the mouth this wine is rich, full-bodied, and chewy. In its youth, the tannins of this wine lend it a mineral firmness. When aged, it is attractively rounded and meaty.
White: a typical *Chardonnay* gold, it varies in its degree of paleness and is flecked with green. It boasts aromas of white flowers (mayflower, acacia), hazelnut, almond, and spices (cinnamon, pepper). A touch of flint is a trademark of this wine. Full of flavour, it is an eminently drinkable wine.
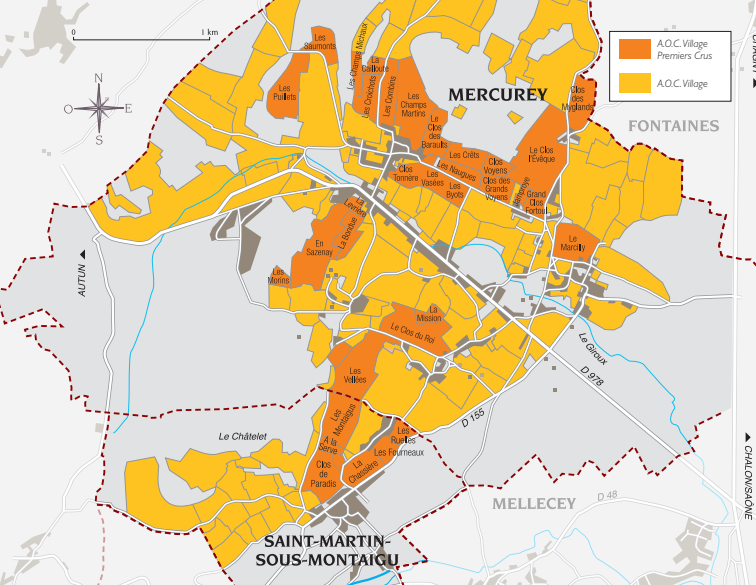
SERVING SUGGESTIONS

Red: rich, meaty and solidly put together, Mercurey, secure in its position among the royalty of wines, brings out the best from beef rib steaks, or joints of beef or lamb, braised or in sauce. Roast pork is well suited to its rich aromas, as are poultry-based stews. Exotic dishes likewise prove worthy partners for this wine. As for the cheeseboard, this wine harmonizes equally well with either mild, soft cheeses or aged versions.
Serving temperatures: 14 to 15°C for young wines,
                       15 to 16°C for older wines.
White: its spicy and floral bouquet and juicy appeal destine it to partner grilled fish or fish in sauce, cooked seafood, Asian cuisine, and hard cheeses. White Mercurey can also make a wonderful pre-dinner drink.
Serving temperature: 11 to 13°C.

VINS DE
BOURGOGNE

MERCUREY

FONTAINES

AUTUN ◀

CHALON-SUR-SAÔNE ▶

MELLECEY

SAINT-MARTIN-
SOUS-MONTAIGU

Legend:
A.O.C. Village
Premiers Crus
A.O.C. Village

LOCATION

Mercurey, situated in the heart of the *Côte Chalonnaise* (12 kilometres from Chalon-sur-Saône) is one the foremost *appellations* of Bourgogne. Protected from moisture-bearing winds, tucked away in its hillsides or stretched along the aptly-named "Golden Valley" the vineyards stretch as far as the neighbouring village of Saint-Martin-sous-Montaigu. The *AOC* status was instituted in 1936. Reunited by means of the Brotherhood of the Chanteflûte, created in 1971, the local winemakers are dedicated to enjoying the wines of Mercurey and promoting them to the world.

SOILS

The vines grow at heights of 230 to 320 metres. They spread over marls and marly calcic soils of Oxfordian limestone. On the eastern side, they grow in calcic and marly soils. In the west crystalline Jurassic rocks are overlain by gravels. Part of the vineyards belong to the Bathonien. On these white limey soils and red clays, the vines are truly at home.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds - *Pinot Noir*.
Whites - *Chardonnay*.

PRODUCTION

Area under production*:
1 hectare (ha) = 10,000 m^2 = 24 *ouvrées*.
Reds: **530.06 ha** (including **145 ha** *Premier Cru*).
Whites: 115.59 ha (including **20.22 ha** *Premier Cru*).

Average annual yield**:
1 hectolitre (hl) = 100 litres = 133 bottles.
Reds: **19,884 hl** (including **5,370 hl** *Premier Cru*).
Whites: **4,345 hl** (including **715 hl** *Premier Cru*).

*In 2022 **5-year average, 2017-2021

PREMIERS CRUS CLIMATS

Commune of Mercurey: **Clos Marcilly, Les Puillets, Les Saumonts, Les Croichots, La Cailloute, Les Combins, Les Champs Martin, Clos des Barraults, Clos des Myglands, Le Clos l'Évêque, Clos Voyens, Grand Clos Fortoul, Clos des grands Voyens, Les Naugues, Les Crêts, Clos Tonnerre, Les Vasées, Les Byots, Sazenay, La Bondue, La Levrière, La Mission, Le Clos du Roy, Griffères, Les Velley, Clos du Château de Montaigu**.
Commune of Saint-Martin-sous-Montaigu: **Les Montaigus, Les Fourneaux, La Chassière, Les Ruelles, Clos de Paradis, Clos des Montaigus**.