



Bin No:
02482

Wine: **Mercrey Rouge 2012 Vt**

Country: France

Region: Cote Chalonnaise

Village: Mercrey

Appellation: Mercury

Producer: Maison Latour

Vintage: 2012 Vt

Colour: Red

Grape Variety: 100% Pinot Noir

Status: Still, Organic Viticulture

Allergens: contains sulphites

Body Value: C (A is light, E is full bodied)
abv: 13.0% - bottle size: 75cl



Tasting Note:

Mercrey 2012 vt has a glossy rubis colour. Revealing an intense nose, the wine offers cherry aromas, lifted by undergrowth notes. Ample and supple on tasting, aromas of wild strawberry and liquorice release while tannins linger for an enjoyable finish.

Winery information:

The name of Mercrey and its reputation as a viticultural commune date from the period when the Roman legions erected a temple there to Mercury, their God of Commerce and Trade amongst other things. As regards the character of the wine, Mercrey possesses an individual appeal despite obvious parallels with the Côte de Beaune. Typically, it has a penetrating, earthy fruitiness allied to an ample backbone with plenty of grip on the palate.

*The soil in the vineyards of Mercrey is of clay and limestone.
The average age of the vines are 25 years with an average yield of 45 hl/ha.
Harvested by hand.*

Vinification:

Maison Louis Latour has always been careful to select those wines vinified in a traditional manner. Fermentation takes place in traditional in open vats. Ageing takes 10 to 12 months in stainless steel vats. Cellaring Potential 3 - 5 years

Food Recommendation:

*Serving temperature 14 - 15°
Goose confit - roasted lamb - Cantal cheese*

