

Château du Val de Mercy

Auxey-Duresses

This Pinot is grown on one of our oldest vineyard parcels producing a wine with an intense yet elegant bouquet of small red fruit. This fruit is also expressed on the palate where it blends harmoniously with surprisingly grainy tannins.

In short, this is a Pinot Noir in its purest of forms.

Vineyard location: Fully south-facing on a gentle slope.

Vine population: Pinot Noir – 10,000 vine stocks per hectare.

Average age of vines: 55 years old.

Bottle closure: premium natural cork and capsule

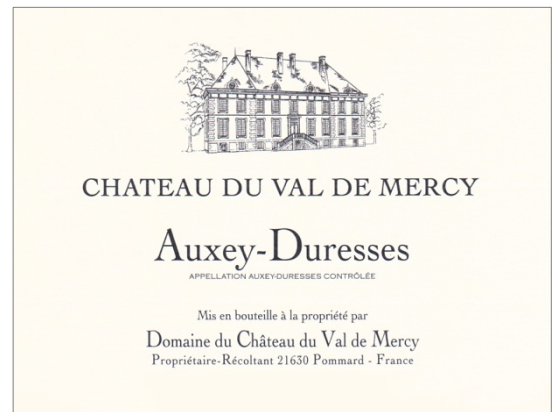
Wine-growing terroir: Auxey-Duresses has incontestably been one of Burgundy's hallowed wine-growing areas since Celtic and Gallo-Roman times.

Wine-making techniques: Maceration in vats for two to three weeks, regular pushing down of skins by hand (pigeages) and pumping-over, 18 months' maturing in oak barrels.

Tasting notes & ageing potential: Ruby robe; abundant small black fruit aromas (blackcurrant and blackberry) on the nose; delicate yet supple attack followed by pleasant grainy tannins. Some people prefer this wine young, however, with three to five years ageing its texture becomes smooth and notes of spices develop.

Suggested accompaniments: Our Auxey-Duresses, with its moderate tannin structure and smoothness, will be an ideal pairing for delicate-flavoured or white meats such as dry-cured ham, veal or rabbit, not to mention certain grilled fish.

Recommended serving temperature 15 to 16°C.



Acidity:	4g
Alcohol:	12,9%
Residual sugar:	0g



Domaine du Château du Val de Mercy

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