

Château du Val de Mercy

Volnay

This wine is traditionally considered as having feminine qualities, particularly compared to Pommard wines.

Boasting a ruby robe, both the bouquet and palate of this wine are bursting with red fruits (redcurrant, cherry). A pleasant tangy quality gives rise to soft spice aromas (cinnamon, liquorice) and animal notes with maturity.

Vineyard location: Just above Pommard in a Premier Cru-classed appellation of the Côte de Beaune area.

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

Average age of vines: Approximately 50 years old.

Bottle closure: premium natural cork and capsule

Wine-growing terroir: This appellation lies on a brown, mid-Jurassic, clay-limestone soil producing supple and elegant wines renowned for their great femininity.

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.

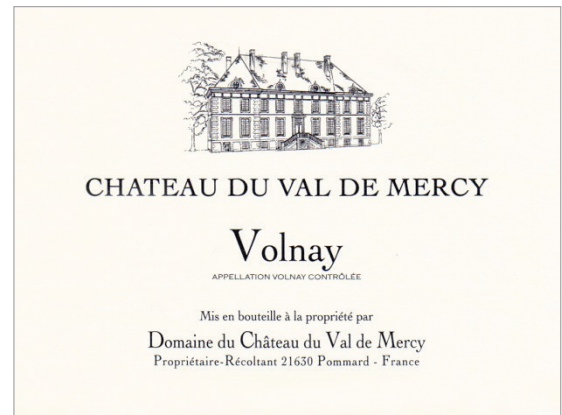
Tasting notes & ageing potential: Ruby robe with a delicate woodiness and spiced notes on the nose. A fruity wine with secondary notes of cherry and cinnamon.

Suggested accompaniments: Roasted or red meats with spicy or peppery sauces, game and traditional cheeses such as Chaource, Brillat-Savarin.

Serving temperature: 14 to 16°C.

Availability: there are only very limited quantities of this wine available. We recommend reservation.

Acidity:	3,5g
Alcohol:	13,3%
Resid. sugar:	0g



Domaine du Château du Val de Mercy

Place de l'Église, 89530 Citry le Fort, France, Tél. +333 8641 4800, Fax. +333 8641 4580, www.valdemercy.com