



**Château du Val de Mercy**

# Bourgogne Chitry

## Rouge Cuvée Prestige

In this Cuvée Prestige, we find notes of small red fruits once again. Beyond the lovely first impression, you will discover the subtle oak-ageing which gives the wine its complexity and character - in short, a wonderfully harmonious wine.

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

**Vine population:** Pinot Noir – 8000 vine stocks per hectare.

**Average age of vines:** 28 years old.

**Bottle closure:** premium natural cork and capsule

**Wine-growing terroir:** Clay and limestone marl formed in the Kimmeridgian (late Jurassic) age, giving rise to a shallow soil with a low gravel content and an abundant presence of small oyster fossils (*Ostrea virgula*).

**Wine-making techniques:** Maceration in vats for two to three weeks, regular pushing down of skins by hand (pigeages) and pumping-over, 12 months' maturing in oak barrels.

**Tasting notes & ageing potential:** Clear, bright ruby red robe; abundant red and black fruit aromas on the nose; balanced on the palate, with grape and oak tannins which have been cleverly combined to melt elegantly into one another. A skilfully produced Pinot Noir offering marvellous harmony.

Such elegance is synonymous with keeping potential - five to eight years ageing will not do this wine any harm, in fact, quite the opposite.

**Suggested accompaniments:** Grilled or roast meats will marry perfectly with our Bourgogne Chitry. Why not also try serving it with Boeuf Bourguignon or better still, duck filet in morello cherry sauce. When serving with cheese, opt for the softer varieties.

**Recommended serving temperature** 15 to 16°C.



**Domaine du Château du Val de Mercy**

Place de l'Église, 89530 Cigny le Fort, France, Tél. +333 8641 4800, Fax. +333 8641 4580, [www.valdemercy.com](http://www.valdemercy.com)