

## Château du Val de Mercy

# Bourgogne Pinot Noir Coulanges-La-Vineuse

The Côte de Nanteau area of the vineyard enjoys southerly exposure and enables the Pinot Noir

to reach its optimum ripeness. The wine is cloaked in a purple robe and has a generous palate which goes hand in hand with a gentle nose of candied fruits.

**Vineyard location:** Very steep sloping vineyard at the top of a hill enjoying outstanding southerly exposure.

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

**Average age of vines:** 33 years old.

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

**Wine-growing terroir:** Limestone from Kimmeridgian (mid and upper Jurassic) geological stratum.

**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 vats.

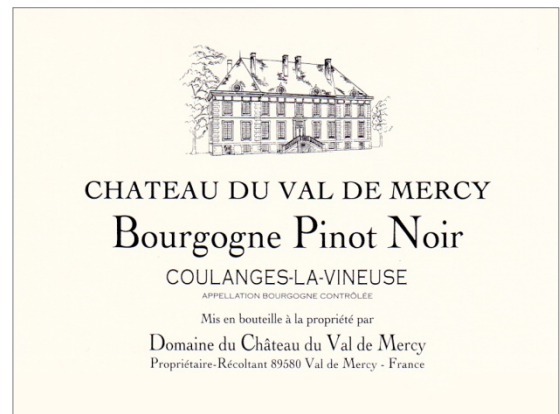
**Tasting notes & ageing potential:** Clear, deep ruby/crimson robe with a bright sheen; subtle and delicate nose characterised by notes of small fresh red fruits. Deliciously fresh and soft on the palate with rather a light texture and a freshness of aromas for overall balance.

In this wine, the Pinot Noir is expressed with great finesse. Aromas of a rare delicateness and soft tannins are revealed. This is a sought-after wine with a strong identity.

The Boulogne Coulanges can be drunk immediately to enjoy its full freshness and with ageing will maintain its aromatic finesse for between three and six years.

**Suggested accompaniments:** Our Bourgogne Coulanges is a wine of great finesse and will complement both the most refined and rustic of dishes, such as sautéed veal in a three citrus sauce or salt-crusted roast beef with cepe mushrooms. Bourgogne Coulanges is also ideal for serving with soft cheeses.

**Recommended serving temperature** 14 to 16°C.



Acidity:	3,5g
Alcohol:	12,7%
Resid. sugar:	1,4g



## Domaine du Château du Val de Mercy

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# Medals and Awards

## Château du Val de Mercy

Vintage: **2009**



Tasteviné by the Confrérie  
des Chevaliers du Tastevin  
2011

Vintage: **2008**



Decorated with the  
Burgondia d'Or at Nuits  
Saint Georges 2011



Tasteviné by the Confrérie  
des Chevaliers du Tastevin  
2011

Vintage: **2007**



Selected for the Guide  
Hachette 2011

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