

Château du Val de Mercy

Bourgogne Pinot Noir Chitry-Le-Fort

Pinot Noir grown in Chitry produces red wines with intense red fruit aromas and a gorgeous palate. This is a young, virile and no-fuss wine that is fresh, easy to drink and instantaneously enjoyable.

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 vats.

Tasting notes & ageing potential: Clear, bright ruby red robe; plentiful red and black fruit aromas on the nose and cherry notes enriched with floral hints; balanced palate with moderate but well-crafted tannins.

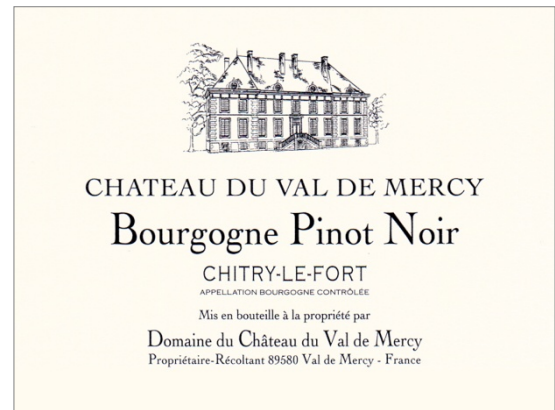
The terroir, which is very unique in Pinot Noir growing terms, produces a wine with both fruity and floral aromas, particularly characterised by cherry notes. This is a wine with real personality.

Bourgogne Chitry is usually drunk young but will age comfortably for between three and six years.

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.

Acidity:	3,5g
Alcohol:	12,4%



Domaine du Château du Val de Mercy

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