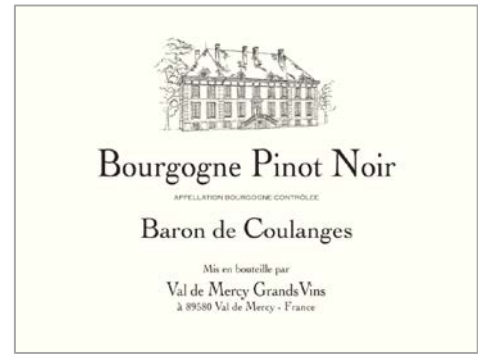


Château du Val de Mercy



Bourgogne Pinot Noir Baron de Coulanges

Our Pinot Noir Baron de Coulanges comes from a combination of our red wines from the Côte de Beaune region – and from Chitry le Fort and Coulanges – both part of the winearea Auxerrois.

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

Average age of vines: 55 years

Wine-growing terroir:

The Chorey là Beaune vines are located on fluvial marl-limestone ground on a stony base, descended from the Côte over the millenia. In Savigny, the plot facing direct south, benefits from gravelly ground, strewn with ferruginous oolite.

In Chitry le Fort the vineyard is located Fully south-facing on a gentle slope. There 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:

Macerated in wooden vats for 3 weeks, manual push down of skins and pumping, matured in oak barrels during 12 months. Assemblage completed later, thanks to different taste trials.

Tasting notes & ageing potential:

Ruby-red robe. Bouquet of soft red fruit (strawberries, redcurrants, blackcurrants and blackberries) and flowers (violets). On the palate, the first impression is friante, fine and smooth, letting a small amount of perfectly grainy tannin express itself. Pleasant to drink young, this wine will acquire a velvety texture and spicy notes after 3-6 years of aging.

Suggested accompaniments:

Of measured velvety tannins, our Cote de Beaune-Villages is ideally paired with gourmet cuisine and home cooking: roast pork, rabbit, braised beef or simply with a steak. You should not hesitate to associate it with a cheese board: Maroilles, Munster, Epoisses or, in milder flavor, the Saint-Marcellin, Tomme de Savoie, Reblochon, Brie de Meaux.

Recommended serving temperature 14 to 16° C.

Acidity:	3,5gr
Alc:	12,6%
Resid. sugar:	1,0gr



Domaine du Château du Val de Mercy

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