

Côte Chalonnaise



Pinot Noir

2019

MERCUREY Premier Cru Clos des Montaigus



DOMAINE LEVERT-BARAULT

About the vintage:

A hot and dry year, which will have known three heatwaves: end of June, July, end of August. The sanitary condition were perfect and the quantities produced were moderate due to the lack of water that summer. The white wines are rich and ripe, but fine and well balanced, the grapes having retained a good level of tartaric acid. Great vintage for the Pinot Noir which produced intense, ripe, balanced and very fine wines.

TERROIR

Fairly cool clay-limestone terroir, in the town of Saint-Martin sous Montaigu. It gives fine and elegant wines. Vines planted at the end of the 1990s.

VITICULTURAL PRACTICES

The vines are grown organically. Mechanical labour of the soil. They are pruned in simple guyot with long sticks and disbudded every other eye, so the bunches end up beautiful and airy.

VINIFICATION

Grapes harvested by hand in crates, sorted on a sorting table and 100% destemmed, the whole berries are conveyed directly into the vat so as not to crush the raw material. Traditional Burgundy vinification, in open thermoregulated vats.

AGEING

Aged 15 months in Burgundy oak barrels, 30 % of new oak.

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