



About the vintage:

The 2018 vintage was full of richness, marked by the great maturity of the grapes with great ageing potential. Thanks to the rain at the end of August, the vines gave both abundant and very good quality yield. The white grapes were ripe, rich and powerful. Tasted a few months after the bottling, the wines tend to settle down, keeping the richness of the fruit, and developing a slight toasted and mineral reduction notes, typical of great Chardonnay. The Pinot Noir were very ripe, with a dark ruby color and a strong tannic structure: on some vintages they sometimes take on southern accents!

TERROIR

Great climate of Mercurey. Clay-limestone terroir, dominating the village of Mercurey, below the Champs-Martin premier cru. Well-drained area. Vines planted in 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.

2020

BOURGOGNE AUJOURD'HUI

16/20

