

Côte Chalonnaise



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FINE WINE

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MERCUREY
Le Printemps



DOMAINE LEVERT-BARAULT

Pinot Noir 2018

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

This is a blend of two areas in Mercurey, whose characteristics are quite different in certain points.

The grapes for the Printemps cuvée mainly come from the Montelons plot, which is located on the Mercurey plateau, opposite Rully. Rather high altitude, cool temperatures, clay soils. Consequently, we obtain a nice freshness from the grape, which will be used to create a crispy, fruit-driven cuvée. The blend is made with a small proportion from our plot Les Vaux, whose vines are older, with perfect exposure, the grapes obtained are denser. L'Automne cuvée is in reverse proportion.

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

10 month ageing in wooden vats.

2018

WINE ENTHUSIAST

89pts

Anne Krebiehl 2020



FAMILLE PICARD