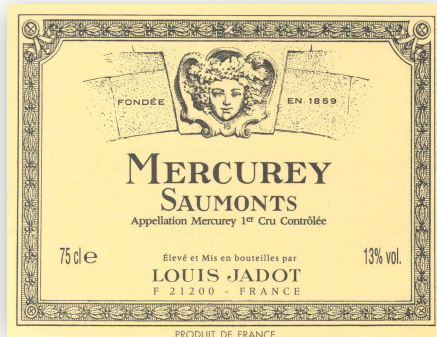


## MERCUREY SAUMONTS



Côte Chalonnaise

Premier Cru

Red

100% Pinot Noir grapes



### Vineyards situation

The Côte Chalonnaise is a continuation of the Côte de Beaune, to the south of Santenay. Of the five appellations in the Côte Chalonnaise, Mercurey is the best known.

### Characteristics

The vineyards surround the village and face either south or east/ north east. Composition soil makes Mercurey quite similar to wines from the Côte de Beaune. There are several highly regarded « Premiers Crus ».

### Wine making

After a three weeks vinification in vats, the wine is aged in oak barrels during 12 to 15 months before bottling.

### Winemaker's comments / Gastronomy

Louis Jadot Mercurey Saumonts is a coloured powerful and structured wine with intense red fruits and spices aromas. Tannins will soften with age.

It will be an excellent partner for grilled and roast meats, meat cooked in sauce, mildly flavored game and cheeses.

### Preservation

It will be at its best between 8 to 12 years and must be kept in very good conditions of temperature and humidity.