



DOMAINE DUVERNAY P&F

AOP Mercurey

Red
DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Côte Chalonnaise, Domaine Duvernay P&F is a family estate founded in 1970 by Jean Duvernay. Driven by a deep passion for viticulture, he built his cellar alone for a decade before gradually expanding the estate. In 1984, his son Jean-Luc, a graduate of the Beaune viticultural school, continued this expansion, bringing the estate's surface to 20 hectares today. Since 2015, Floriane Duvernay, a trained oenologist, has joined the estate, bringing a modern and technical vision to production. The estate practices integrated pest management, environmentally conscious, and has strengthened its commitment by building a tasting room dedicated to welcoming wine enthusiasts. The wines from the estate, whether red or white, reveal an authentic expression of their terroir, combining freshness, balance, and elegance. A beautiful signature of Côte Chalonnaise.

VARIETAL

Pinot Noir 100%

LOCATION

"La Perrière" is a 5-hectare plot surrounding the Domaine.

Age of vines: 40 years old

TERROIR

Thin clay layer over very hard, fine beige limestone. The soil is composed of 40-50% light-colored hard limestone stones and rocks.

IN THE VINEYARD

Each stage from soil preparation to harvest is carefully managed. Cultivation practices include shallow plowing, yield control, and attentive monitoring of vine balance. The vineyard benefits from both manual and mechanical work, with a strong emphasis on quality and precision.

HARVEST

Manual harvest with sorting directly in the parcel.

WINEMAKING

100% destemmed. Cold pre-fermentation maceration. Use of selected yeasts. Alcoholic fermentation takes place in vats. The vatting period lasts 15 days, with temperatures rising naturally to 30-32°C, which are then stabilized and maintained for 10 days to ensure optimal extraction.

AGEING

After pressing, the wine is aged for one year in oak barrels, around 30% of which are new.

SERVING

Serving temperature: 16 to 18°C

AGEING POTENTIAL

5 to 10 years

TASTING

This Mercurey "La Perrière" red reveals the full typicity of Pinot Noir from the Côte Chalonnaise. Its deep ruby hue with garnet highlights precedes a complex nose of black fruits (blackcurrant, blackberry), soft spices, and a delicate smoky note from the oak ageing. The palate starts supple and quickly gains structure: the tannins are fine yet present, wrapped in silky texture and supported by a lively acidity that maintains balance. The long finish lingers on ripe fruit, licorice, and a hint of minerality, offering a true expression of its terroir.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

This Mercurey red pairs gracefully with flavorful dishes that are not overly powerful. It shines alongside roasted duck breast, slow-cooked lamb shoulder, or herb-crusted veal roast. For heartier fare, it complements duck confit shepherd's pie, game pie, or mushroom-stuffed poultry. On the cheese board, favor firm cheeses like aged Comté or mountain tomme. For a vegetarian option, try it with porcini risotto or a forest-style mushroom tart.

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