



# DOMAINE TUPINIER BAUTISTA

AOP Mercurey Premier Cru  
White

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## PRESENTATION

Located in Mercurey, in the heart of the Côte Chalonnaise, Domaine Tupinier Bautista is an essential reference for the appellation. Its recent history is marked by the passionate trajectory of Emmanuel Bautista, who took over and transformed the estate in 1997. Of Spanish origin, Emmanuel Bautista arrived in Burgundy in the 1980s, with a deep desire to integrate into this exceptional terroir. Coming from a family where the love of wine was omnipresent, he quickly developed a fascination for Pinot Noir and Burgundian rigor. Learning alongside the elders, he acquired a know-how that he combined with a modern and innovative approach, bringing new dynamism to the estate. Today, the vineyard covers 11 hectares, cultivated with almost obsessive precision. The harvest is exclusively manual, with meticulous sorting of the berries from the moment they are picked. In the cellar, the work is done gently: vinifications are carried out by gravity, avoiding any aggressive pumping. Aging takes place in natural cellars dug into the rock, ensuring a slow and harmonious evolution of the wines. The Mercurey reds, aged in French oak barrels, reveal a beautiful density and aromatic power, blending black fruits, spices, and undergrowth notes. The palate is ample, with silky tannins and a persistent finish, offering wines designed for aging. The distinctive feature of the estate lies in Emmanuel Bautista's vision, who has managed to marry Burgundian heritage with his Mediterranean roots to create wines with a strong identity, where the precision of the terroir is combined with a generosity of texture and depth.

## VARIETAL

Chardonnay 100%

## LOCATION

This wine comes from a 0.25-hectare vineyard plot, fully south-facing.  
Age of vines: 40 years old

## TERROIR

Clay and limestone soil.

## IN THE VINEYARD

Yields are limited to 35 hl/ha to encourage optimal concentration and balance.

## HARVEST

Grapes are harvested by hand and carefully sorted directly in the vineyard.

## WINEMAKING

From harvest to bottling, the process prioritizes finesse and aromatic clarity. Grapes are gently pressed as whole clusters, followed by a light settling. Alcoholic and malolactic fermentations take place in oak barrels to enhance texture and complexity, with ageing on fine lees to round out the palate.

## AGEING

Aged for 12 months in oak barrels: 40% new oak, 30% one-year-old barrels, and 30% two-year-old barrels. This carefully balanced élevage brings structure and depth without masking the wine's precision.

## SERVING

14-15°C

## AGEING POTENTIAL

3 to 5 years

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## TASTING

This Mercurey Premier Cru “Les Vellées” white reveals impressive aromatic intensity from the first nose: ripe citrus, quince, and white peach, uplifted by integrated toasty and nutty notes from oak ageing. Subtle hints of white flowers and flint underscore the wine’s mineral backbone. The palate is broad and structured, with dense but well-balanced fruit, energized by a precise line of acidity. Ageing on lees adds a silky, gently creamy texture, with no heaviness. The long, persistent finish carries vibrant tension, recalling gunflint and candied orange zest. A refined and expressive Burgundy white, built for gastronomy and graceful ageing.

## FOOD PAIRINGS

This structured and elegant Premier Cru white pairs beautifully with:

Roasted sea bass, citrus beurre blanc, and braised fennel.

Truffle-stuffed poultry in salt crust or Bresse chicken with cream a noble and savory match.

Grilled langoustines with lemon-infused olive oil and celery purée highlighting both the wine’s minerality and freshness.

Green asparagus risotto with parmesan — where creaminess and tension find perfect harmony.

For a cheese pairing: 18-month aged Comté or summer Beaufort, served just below room temperature.

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