



DOMAINE CHARTON

AOP Mercurey Premier Cru Les Naugues

Red
DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

The Domaine Charton, located in Burgundy, has been cultivating vines in Mercurey since 1941. Deeply attached to the notion of terroir, it produces wines with unique characteristics, reflecting the typicality of their "Climats". The love of the vine and the wine is passed down from father to son within the family. Grandson of the founder, Vincent is now at the head of the family estate, supported and advised by his father Jean-Pierre. The estate operates 11.50 hectares of vineyards located on excellent terroirs of the Mercurey appellation, in the Côte Chalonnaise.

VARIETAL

Pinot Noir 100%

LOCATION

A single 0.169-hectare plot.

Age of vines: 50 years old

TERROIR

Clay-limestone soil.

IN THE VINEYARD

Meticulous vineyard management with regular treatments and soil maintenance throughout the season.

HARVEST

Manual harvesting with selective sorting.

WINEMAKING

100% destemmed and crushed grapes. Pumping over and punching down. 23 days of maceration.

AGEING

Aged for 10 months in French oak barrels, 25 to 30% of which are new.

SERVING

Best served slightly cool, between 14 and 16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

This Mercurey Premier Cru "Les Naugues" from Domaine Charton showcases a Pinot Noir of remarkable finesse, firmly rooted in its Burgundian terroir. The deep ruby hue hints at fine concentration. On the nose, it opens with ripe red fruit aromas—cherry and raspberry—enhanced by floral touches of peony and violet, alongside subtle hints of vanilla from a well-integrated oak aging. The palate is supple and silky, supported by elegant tannins and a refined structure. The finish lingers with spicy and mineral undertones, a signature of this distinguished climat.

FOOD PAIRINGS

This refined and expressive Premier Cru pairs beautifully with delicate dishes of soft textures. Try it with roast pork tenderloin glazed with honey and herbs to highlight its aromatic complexity. For a more autumnal touch, a wild mushroom risotto will echo its earthy notes. Traditional options like Bresse chicken with morels or a mildly spiced rabbit stew will elevate its elegance. For a vegetarian pairing, consider a roasted vegetable tian with thyme, which will complement its lightness and depth.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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