

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE TUPINIER BAUTISTA

AOP Mercurey
Red

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

Pinot Noir 100%

THE VINTAGE

The vintage was marked by favourable weather conditions, allowing for optimal ripening of the Pinot Noir grapes. A balanced alternation of sunny days and cool nights helped preserve both freshness and aromatic concentration. Yields were carefully managed, resulting in healthy, perfectly ripe fruit with a fine balance of sugar and acidity — a promising foundation for wines of both structure and elegance.

LOCATION

In the heart of the Côte Chalonnaise, Domaine Tupinier-Bautista crafts this red Mercurey from the estate's monopole "Clos de Touches."

Age of vines: 50 years old

TERROIR

Planted on the limestone-clay soils typical of the appellation, the Pinot Noir vines reveal the full personality of this distinctive Burgundian terroir.

IN THE VINEYARD

The vineyard is cultivated with great care throughout the year, with regular soil work to encourage deep root systems. Sustainable vineyard practices are favoured, with meticulous canopy management to optimise sun exposure and ventilation. Yields are kept low to ensure fruit concentration, and harvesting is carried out entirely by hand, allowing bunches to be selected directly in the vineyard to ensure only the finest grapes are brought to the cellar.

HARVEST

Grapes are picked manually at full ripeness to preserve their integrity and aromatic potential. Sorting is carried out in the vineyard and again at the winery to ensure optimal quality.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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WINEMAKING

The fruit is vinified using traditional Burgundian methods, with fermentation in vats to enhance the purity of the Pinot Noir's aromas. Ageing takes place in oak barrels, a measured proportion of which are new, striking a balance between structure, complexity and respect for the fruit's natural elegance.

AGEING

Ageing is conducted partly in new oak barrels and partly in seasoned barrels to achieve the right harmony between fruit and oak influence. The wine remains on its fine lees for added texture and aromatic depth, with occasional bâtonnage to enhance mouthfeel. The total maturation period allows the tannins to soften while developing complexity and length.

SERVING

Serving temperature: 14–15°C

AGEING POTENTIAL

3 to 5 years

TASTING

The wine shows a deep ruby-red colour with garnet highlights. The nose offers seductive aromas of black cherry, raspberry and redcurrant, lifted by delicate floral and spicy notes. On the palate, the attack is broad and silky, supported by an elegant tannic structure. The balance between freshness and concentration extends into a persistent finish, marked by subtle minerality and a hint of pepper.

FOOD PAIRINGS

Versatile and gourmet-friendly, this Mercurey pairs beautifully with roast veal chop, pork tenderloin glazed with honey, or duck breast with cranberries. For vegetarian dishes, try it with a wild mushroom risotto or a Sicilian caponata. It is also a perfect match for classic Burgundian fare such as œufs en meurette or a light coq au vin, and complements cheeses like an aged Brillat-Savarin or a young Cîteaux.

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