



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE CHARTON

AOP Mercurey Premier Cru La Chassière
Red



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

0.80-hectare single vineyard plot.
Age of vines: 55 years old

TERROIR

Clay-limestone soil.

IN THE VINEYARD

Meticulous vine management, including targeted treatments and soil work throughout the growing season.

HARVEST

Manual harvesting with careful sorting.

WINEMAKING

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

AGEING

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

SERVING

Serve slightly cool, between 14 and 16°C.

AGEING POTENTIAL

5 to 10 years

TASTING

This Mercurey Premier Cru "La Chassière" offers a subtle yet vibrant expression of Pinot Noir. Its bright ruby color hints at freshness and energy. The nose is refined and precise, blending crisp red berries (redcurrant, raspberry) with floral notes and a delicate touch of spice. On the palate, it strikes a fine balance: lively on the attack, with a fluid yet persistent texture, fine tannins, and a mineral backbone that carries the finish. It's a wine of momentum—delicate, yet with substance—revealing the finesse of this well-exposed climat.

FOOD PAIRINGS

"La Chassière" pairs wonderfully with dishes that are both rich and light in texture. Try it with beef bo bun, a mild chicken curry, or roast poultry with summer vegetables. It also complements a spinach and ravioli gratin, or herb-marinated lamb skewers. For a sweet-savory twist, a chicken tagine with apricots will echo its freshness and delicate character.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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