



DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

MERCUREY PREMIER CRU LE CLOS L'ÉVÊQUE, ROUGE, 2020

AOC Mercurey Premier Cru Le Clos l'Évêque (Bourgogne)



Récolte du Domaine (Estate Vineyard)

PRESENTATION

Among the premier vintages located in Côte Chalonnaise, our Clos l'Évêque parcel is undoubtedly one of the most renowned for the regularity of its quality. Made up of 1.7 Ha in one piece, it is oriented due east and established on a granular and well-drained clay-limestone soil.

THE VINTAGE

The red wines of the 2020 vintage stand out for their incredible colors, with beautiful sustained colors, a mark of great richness in anthocyanins. The ideal conditions of sunshine and the heat during maturation led to concentrated wines, with character, but without being heavy. Like the white wines, they have kept freshness and offer gourmet profiles on black fruits such as blackberry, blueberry, black cherry...

IN THE VINEYARD

Our vineyards are managed in an approach that is fully respectful of the environment, recognized by the High Environmental Value level 3 certification (the highest). The rows are grassed to promote an intense microbial life, let us work the soil mechanically and take care very scrupulously to adjust and limit to the strict necessary our interventions against enemies and diseases of the vine.

WINEMAKING

After meticulous sorting, both during harvest and at the arrival in the winery, the grapes are destemmed and put in the tank using elevators which avoid any pumping or crushing too early. A cold pre-fermentation maceration phase allows the gentle extraction of tannins and aromas before the appearance of alcohol. Piggings and pumping over are decided on a case-by-case basis in order to obtain an optimal balance guaranteeing beautiful harmony.

AGEING

12 to 18 months in French oak barrels of various capacities, ages and origins in order to smooth the impact of the wood as much as possible and allow a fair expression of the nuances of the appellation. No racking during aging and re-massing for 2 to 3 months before to clarify the wines as naturally as possible.

VARIETALS

Pinot Noir 100%



SPECIFICATIONS

Alcohol content: 13 % vol.

Allergens (sulfites): Contains sulfites

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