



# DOMAINE HERITIERS SAINT GENYS

AOP Mercurey Premier Cru Clos Marcilly

**DVP**

White

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

Located in the heart of Chassagne-Montrachet, the Domaine Héritiers Saint-Genys stands out for its artisanal approach and pursuit of precision in winemaking. Passionate owner Patrice du Jeu emphasizes gentle, non-interventionist oenology to fully express the identity of each terroir.

The estate cultivates vines across the Côte de Beaune, Côte Chalonnaise, and Beaujolais regions, focusing primarily on Pinot Noir and Chardonnay. The vineyard practices include low yields, manual harvesting, and fermentation with indigenous yeasts, followed by oak barrel ageing for 12 to 18 months. The wines exhibit elegant structure and impressive depth from finely chiselled whites to silky reds with supple tannins. A refined signature of Burgundy craftsmanship.

## VARIETAL

Chardonnay 100%

## LOCATION

A walled vineyard (clos) located on the upper slopes of Mercurey, facing east and benefiting from early morning sun exposure and excellent drainage.

Age of vines: 15 years old

## TERROIR

Rich, deep clay-limestone soils with a dominant marly component, imparting both power and finesse to the wine.

## IN THE VINEYARD

Sustainable viticulture with careful yield control and manual harvesting.

## HARVEST

Hand-harvested with meticulous sorting at the parcel.

## WINEMAKING

Slow whole-cluster pressing, cold settling, and barrel fermentation.

## AGEING

Aged for 12 months in French oak barrels, 30% of which are new, with light bâtonnage.

## SERVING

Serving temperature: 12 to 14°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

This exceptional Premier Cru pairs beautifully with refined gastronomy. It enhances dishes like roasted turbot, sea bass in a salt crust, or Bresse chicken in cream sauce. It also elevates elegant vegetarian fare such as truffled celery purée, Jerusalem artichoke gratin, or white mushroom risotto. For cheese, choose aged pressed cheeses or a truffled Brillat-Savarin for a sophisticated pairing.

## FOOD PAIRINGS

Ce Premier Cru d'exception appelle des mets de belle gastronomie. Il sublimerait un turbot rôti, un bar en croûte de sel ou une volaille de Bresse à la crème. Il accompagne également avec raffinement des mets plus végétariens comme une purée de céleri à la truffe, un gratin de topinambours ou un risotto aux champignons blancs. Côté fromages, optez pour des pâtes pressées longues affinées ou un Brillat-Savarin truffé pour une association tout en élégance.

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

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