JEAN BOUCHARD

DEPUIS 1926

Mercurey Premier Cru "Champs Martin"

AOP Mercurey Premier Cru, Bourgogne, France

PRESENTATION

Mercurey takes its name from an ancient temple built by the Romans in honor of Mercury. With its 650 hectares, 85 Climats in Mercury "village" and 32 Premiers Crus, it is the largest appellation in the Côte Chalonnaise. The Climat "Les Champs Martin" is located in the heart of a valley, north of Mercury. The clay-limestone nature of the soils brings finesse to this potentially powerful terroir due to its south-facing exposure.

TERROIR

Clay-limestone soils

WINEMAKING

Hand-harvested grapes, sorting upon arrival at the winery.
Fermentative maceration in thermoregulated stainless steel tanks for 16 to 20 days.
Aging in oak barrels (20% new barrels) for 12 to 14 months.

VARIETAL

Pinot Noir 100%

SERVING

Service temperature: between 15-16°C.
To be enjoyed young on the fruit or to keep 3 to 5 years and more.

TASTING

The bouquet, very charming, reveals notes of red fruits (cherry, raspberry...) and flowers (rose, violet...) mixed with a delicate woody touch.
On the palate, it is an elegant, full-bodied and velvety wine, with a very aromatic long finish.

FOOD PAIRINGS

Classic pairing: Onion tart.
Unconventional pairing: Bacon cheeseburger.

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