



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%

LOCATION

This wine comes from a 1-hectare vineyard. South-East exposure.
Age of vines: 50 years old

TERROIR

A clay and limestone soil.

IN THE VINEYARD

The yield is 30hl/ha.

HARVEST

Hand-picked harvest, sorted directly in the vineyard.

WINEMAKING

Then brought to the vat, destemmed 100%. Maceration for 20 days then racking and pressing.

AGEING

Aging in oak barrels for 11 to 12 months. 50% new barrel, one-year-old barrel, two-year-old barrel, and three-year-old barrel.

SERVING

14-15°C

AGEING POTENTIAL

3 to 5 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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TASTING

Crafted from old Pinot Noir vines, this Mercurey red from Domaine Tupinier-Bautista delivers restrained generosity and notable aromatic intensity. The nose reveals expressive notes of black cherry, candied redcurrant, and licorice, with a hint of well-integrated toasted oak. On the palate, the wine opens with ample volume, showing ripe, structured fruit, supported by firm yet velvety tannins. The mid-palate is linear and fresh, leading into a long, slightly spicy finish. A wine of character and depth, firmly rooted in its terroir, combining the power of the Mercurey climate with the finesse of Pinot Noir — and offering excellent ageing potential.

FOOD PAIRINGS

This old-vine Mercurey pairs beautifully with a beef Wellington (fillet in puff pastry) served with a red wine reduction and roasted vegetables. The richness of the dish matches the wine's structure, creating a deep, balanced harmony.

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