



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE CHARTON

AOP Mercurey
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

1.95-hectare plot.
Age of vines: 40 years old

TERROIR

Clay-limestone soil.

IN THE VINEYARD

Thoughtful vineyard care with specific treatments and soil work tailored to each season.

HARVEST

Manual harvesting with selective sorting.

WINEMAKING

100% destemmed and crushed. Pumping over and punching down for 19 days of maceration.

AGEING

Aged for 10 months in 100% oak barrels, 25 to 30% of which are new.

SERVING

Serve slightly cool, between 14 and 16°C.

AGEING POTENTIAL

3 to 5 years

TASTING

This Mercurey "Clos du Chapitre" reveals a refined style of Pinot Noir, sourced from a discreet and well-exposed climat with clay-limestone soils. The robe is deep ruby with violet hues. The nose is precise, unfolding aromas of ripe red fruits (morello cherry, wild strawberry), accented by white pepper, violet, and subtle oak. On the palate, the attack is supple with a fine texture, carried by vibrant freshness and silky tannins. The finish is elegant and persistent, with floral and mineral nuances. A finely structured wine that charms with both precision and depth.

FOOD PAIRINGS

"Clos du Chapitre" is a gastronomic wine, best paired with dishes that combine finesse and character. Ideal with roast veal with mushrooms, free-range poultry with mild spices, or duck confit ravioli. For vegetarian options, consider a baked root vegetable gratin, parmesan and black truffle risotto, or a caramelized onion tart. Serve between 14 and 16°C to highlight its full elegance.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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