



# DOMAINE TUPINIER BAUTISTA

AOP Mercurey  
White

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## 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

Chardonnay 100%

## LOCATION

This wine comes from a 0.40-hectare vineyard plot with full southern exposure.  
Age of vines: 40 years old

## TERROIR

Clay-limestone soil.

## IN THE VINEYARD

Vineyard work is conducted with precision and care: soil is regularly ploughed to promote root health, treatments are adapted to the season, and vine balance is maintained through green work and yield control.

## HARVEST

Grapes are harvested by hand.

## WINEMAKING

Whole-cluster pressing, light settling, followed by alcoholic and malolactic fermentation in oak barrels.

## AGEING

Aged for 12 months in 228L oak barrels, 20% of which are new (including barrels of one and two wines), to gently round out the wine without overwhelming it.

## SERVING

14-15°C

## AGEING POTENTIAL

3 to 5 years

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## TASTING

The “Marie-Christine” cuvée offers a refined expression of Chardonnay on the Mercurey terroir. The nose reveals delicate floral notes (hawthorn, linden), juicy pear, candied citrus peel, and a touch of brioche and vanilla, reflecting a well-judged oak ageing. On the palate, the attack is vibrant, leading into a round, silky texture with a hint of buttery softness, yet never heavy. A fine acidity supports the mineral tension, with lingering flavors of lemon zest, baked apple, and a subtle saline note on the finish. The result is a wine that is balanced, precise, and generous a gastronomic yet approachable white Mercurey.

## FOOD PAIRINGS

This harmonious and aromatic white Mercurey pairs wonderfully with:

Pan-seared scallops with parsnip purée and lemon emulsion: a graceful balance between oceanic finesse and the wine’s roundness.

Creamy poultry dishes with mushrooms, or Bresse chicken supreme with morels.

Tagliatelle with smoked salmon or shrimp, in a light lemon sauce: the wine mirrors the dish’s creaminess and freshness.

Roasted white fish (cod, pollock), with lemon butter and crisp vegetables.

For a refined vegetarian option: asparagus tart with parmesan or zucchini risotto with preserved lemon.

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