

MERCUREY 1^{ER} CRU

"Clos du Roy"
Domaine Faiveley



This Côte Chalonnaise village gets its name from the God Mercury (God of Merchants). The story goes that a temple was erected here in honour of this deity. A Roman road called 'la voie Agrippa' (Agrippa's Road) crosses through Mercurey, which in Roman times, linked Chalon-sur-Saône to Autun. As the name of the wine indicates, this clos formerly belonged to the Kings of France.

Appellation Profile:

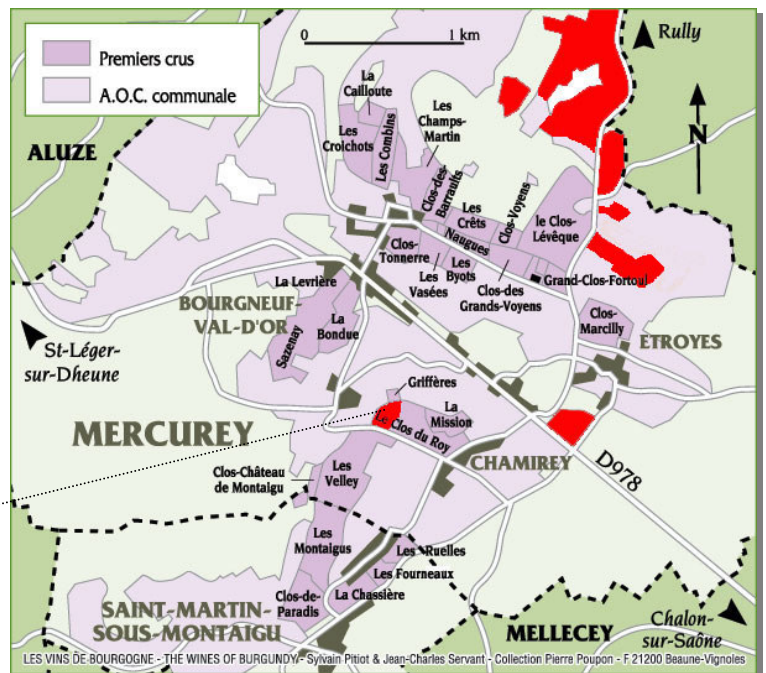
Total Surface Area of Mercurey Premier Crus: 154 ha

Exposition: South, South-West
Soil: Clay/Limestone
Grape Variety: Pinot Noir

Domaine Faiveley surface area:
2 ha 54 a - [6.28 Acres]

Years the vines were planted:
1970, 1971, 1975, 1982

Yield:
40 hl / ha: 5300 bottles / ha



Winemaking

To maintain all the freshness and quality of the grapes, they are pressed and vinified on site in Mercurey. Then the wine is brought to Nuits-Saint-Georges to be matured in oak barrels for 14 to 16 months, in nineteenth century vaulted cellars which provide ideal conditions for raising wines. The proportion of new oak, which is susceptible to variations according to the vintage, represents on average one third of the cuvée. The barrels come from high-quality barrel makers and have been rigorously selected for their fine grain and light toast.

Tasting Notes

On the nose, scents of small red fruits mix pleasantly with spicy and woody aromas, which come from the wine being raised traditionally in oak. This wine is very nicely balanced on the palate. Its rich aromas blend marvelously with its tannins, giving a wine which is greedy and full of body.

Serve at: 14°C to 16°C

Serve with: Game, Red Meats

Cellaring Potential: 7 to 10 years