

Meix Foulot



The Domaine du Meix Foulot has been in the hands of the de Launay family for multiple generations, with the current proprietor, Agnès Dewé de Launay, at the helm since the mid 1990's. Agnès's father, Paul, was one of the pioneers for greater quality in the region, seeking greater concentration and finesse in his wines by ploughing his vineyards, limiting treatments, and introducing a green harvest. Paul's great-grandfather created the Mercurey appellation in 1923. Situated high on a hill between Mercurey and the ruins of the Château de Montaigu, one of the last strongholds of the Burgundian dukes, the domaine is surrounded by 20 ha of gently sloping vineyards, with 90% planted to Pinot Noir and the remainder planted to Chardonnay.

This was one of the first estates to enter our portfolio, when we had the joy of importing the 1979 vintage, and we have not missed a year since. Today, the Domaine du Meix Foulot is also one of the most important domaines in Mercurey, in terms both of size and excellence, with an imposing collection of vineyards that capture the full range of this underappreciated appellation. Wines ferment with native yeasts and see long élevages, which allows the taster a crystal-clear prism into the too-often-undiscovered terroirs of the Côte Chalonnaise.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** Synthetic treatments when necessary
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-clay
- **Vines:** Trained in Guyot and planted at 9,800 vines/ha, ranging from 6-60 years old.
- **Yields:** Very low yields in the region; controlled through severe winter pruning, debudding, and green harvesting. Yields are 35-45 hl/ha, depending on the vintage.
- **Harvest:** Exclusively manual, usually in late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** After total destemming, wines ferment with native yeasts in concrete and stainless-steel tanks; cuvaison lasts 2-4 weeks.
- **Extraction:** Punchdowns and pumpovers, depending on the vintage.
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, in barrel and tank in the spring

Aging:

- **Élevage:** Wines age 18 months. 1er cru wines age entirely in barrel, with 20% new. Village wines age in neutral barrels and stainless-steel tanks.
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** Fined with bentonite if necessary, filtered with diatomaceous earth if necessary
- **Sulfur:** Applied at harvest, after malolactic, and at bottling, 70-90 mg/l total