

# 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

# Meix Foulot



## Mercurey Blanc



### At a Glance:

- **Appellation:** AOC Mercurey
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 6,000-7,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Primarily from Les Veleys parcel in Mercurey, with several adjacent parcels included as well
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 9,800 vines/ha. Vines are c. 20 and c. 40 years old.
- **Average Yields:** 35-45 hl/ha
- **Average Harvest Date and Type:** Manual, late September

### In The Cellar:

- **Fermentation:** Wine ferments with natural yeasts in stainless-steel tanks (70%) and new, 228-l barrels (30%).
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank and barrel in the spring
- **Élevage:** 12 months in stainless-steel tanks (70%) and new, 228-l barrels (30%)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Occasionally fined with bentonite, occasionally filtered with diatomaceous earth
- **Sulfur:** Applied at harvest, after malolactic, and at bottling, 70-90 mg/l total

### In The Glass:

A white wine from the mostly red-producing Mercurey, this wine shows notes of citrus, white flowers, and stone fruit that are supported by a backbone of minerality and acidity. While it can be enjoyed in its youth, this wine will also reward a few years in the cellar.

# Meix Foulot



## Mercurey



### At a Glance:

- **Appellation:** AOC Mercurey
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 10 plots surrounding the village of Mercurey
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 9,800 vines/ha. Vines are 15-30 years old.
- **Average Yields:** 35-45 hl/ha
- **Average Harvest Date and Type:** Manual, late September

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments with natural yeasts in concrete and stainless-steel tanks. Cuvaison lasts 2-4 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank and barrel in the spring
- **Élevage:** 16-18 months in stainless-steel and concrete tanks (60%) and neutral, 228-l barrels (40%)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Occasionally fined with bentonite, occasionally filtered with diatomaceous earth
- **Sulfur:** Applied at harvest, after malolactic, and at bottling, 70-90 mg/l total

### In The Glass:

This wine's extraction is gentler during fermentation than Agnès's premier cru wines in order to render a wine that is a bit softer and easier to drink. Gentle and fruity, this wine leans more toward pure pinot noir with only a touch of the dark and tannic undertones that commonly mark Mercurey.

# Meix Foulot



## Mercurey 1er Cru



### At a Glance:

- **Appellation:** AOC Mercurey 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Byots parcel and the Montaigus parcel, both in Mercurey
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 9,800 vines/ha. Vines are 15-40 years old.
- **Average Yields:** 35-45 hl/ha
- **Average Harvest Date and Type:** Manual, late September

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments with natural yeasts in concrete and stainless-steel tanks. Cuvaison lasts 2-4 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in spring
- **Élevage:** 18-20 months in 228-l barrels (20% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Occasionally fined with bentonite, occasionally filtered with diatomaceous earth
- **Sulfur:** Applied at harvest, after malolactic, and at bottling, 70-90 mg/l total

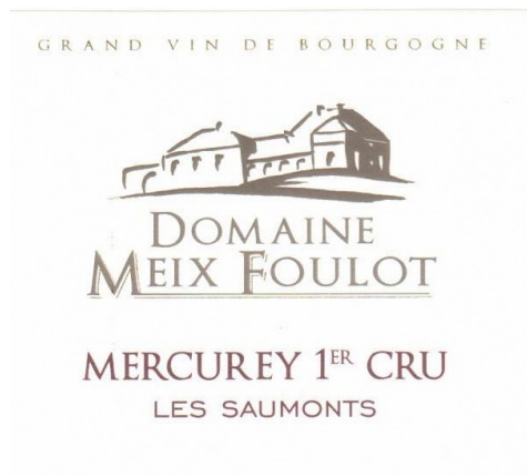
### In The Glass:

This wine is a complimentary blend of two parcels on different soils: The Byots portion brings strength and structure to the blend while the vines in the Montaigu site, at higher altitude, add elegance and lift to this wine.

# Meix Foulot



## Mercurey 1er Cru Les Saumonts



### At a Glance:

- **Appellation:** AOC Mercurey 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.1 ha of vines in the south-facing Saumonts 1er cru in Mercurey
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 9,800 vines/ha. Vines c. 40 years old.
- **Average Yields:** 35-45 hl/ha
- **Average Harvest Date and Type:** Manual, late September

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments with neutral yeasts in concrete and stainless-steel tanks. Cuvaison lasts 2-4 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in spring
- **Élevage:** 18-20 months in 228-l barrels (20% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Occasionally fined with bentonite, occasionally filtered with diatomaceous earth
- **Sulfur:** Applied at harvest, after malolactic, and at bottling, 70-90 mg/l total

### In The Glass:

The juice from this vineyard was first bottled as a separate cuvée in the 2000 vintage. The vineyard is situated at the summit of a small amphitheatre with full southern exposure, and the red-tinted soil (salmon-colored, thus the name Saumonts) is composed largely of clay and sand. This is a wine of great distinction and restraint with silky tannins and cherry-like fruit with an intriguing touch of rusticity.

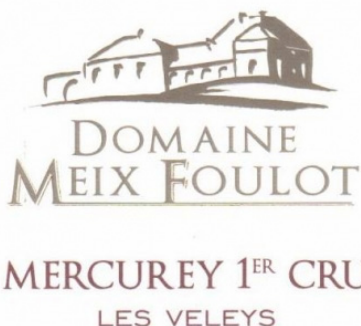


# Meix Foulot



## Mercurey 1er Cru Les Veleys

GRAND VIN DE BOURGOGNE



### At a Glance:

- **Appellation:** AOC Mercurey 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 5,400 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.9 ha of vines in the south-facing Veleys 1er cru in Mercurey
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 9,800 vines/ha in 1983, 1964, 1957, and 1947.
- **Average Yields:** 35 hl/ha
- **Average Harvest Date and Type:** Manual, late September

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments with natural yeasts in concrete and stainless-steel tanks. Cuvaison lasts 2-4 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in spring
- **Élevage:** 18-20 months in 228-l barrels (20% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Occasionally fined with bentonite, occasionally filtered with diatomaceous earth
- **Sulfur:** Applied at harvest, after malolactic, and at bottling, 70-90 mg/l total

### In The Glass:

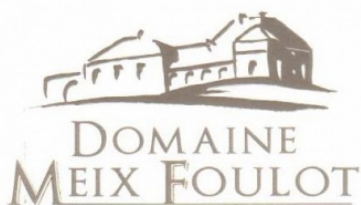
For us, the “Veleys” is the most classic representation of the terroir of Mercurey with strength, persistence and a hint of the “animal”. It is certainly one of the longest-lived of the wines of this appellation. We consistently request that this cuvée be bottled in magnum.

# Meix Foulot



## Mercurey 1er Cru Clos du Château de Montaigu Monopole

GRAND VIN DE BOURGOGNE



MERCUREY 1<sup>ER</sup> CRU  
LES VELEYS

### At a Glance:

- **Appellation:** AOC Mercurey 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 6,900 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.9 ha, north-northeast-facing Clos du Château de Montaigu, owned entirely by the Domaine du Meix Foulot
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 9,800 vines/ha in 1989, 1986, 1980, 1964, and 1955.
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, late September

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments with neutral yeasts in concrete and stainless-steel tanks. Cuvaison lasts 2-4 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in spring
- **Élevage:** 18-20 months in 228-l barrels (20% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Occasionally fined with bentonite, occasionally filtered with diatomaceous earth
- **Sulfur:** Applied at harvest, after malolactic, and at bottling, 70-90 mg/l total

### In The Glass:

Always the most regal and elegant of the quartet of reds from the domaine, the "Clos du Château de Montaigu" is a monopole of the Domaine du Meix Foulot. Curiously, this "Clos" faces north-northeast but this exposure works to produce a wine of great finesse with superb aging potential.