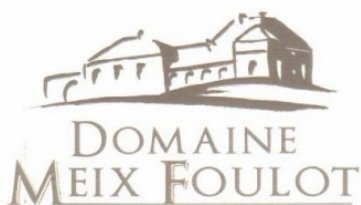


Meix Foulot



Mercurey 1er Cru Clos du Château de Montaigu Monopole

GRAND VIN DE BOURGOGNE



MERCUREY 1^{ER} 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.