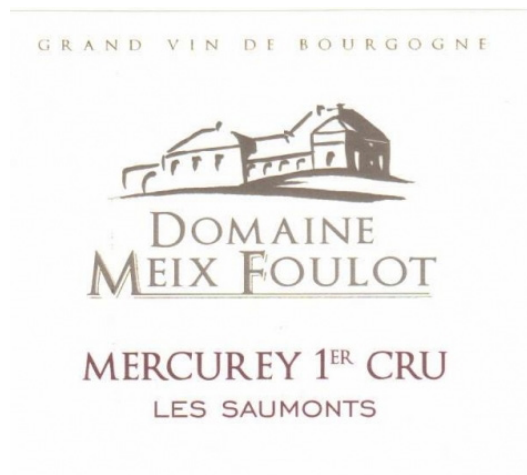


Meix Foulot



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 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:

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.