

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.