Domaine Ninot

Grands Vins de Bourgogne



Mercurey

CREU DE MONTELONS,
RED

"The vineyard is getting younger; the old vines are giving way to a new generation, but the soil remains the same. And the character? Still as strong as ever."

Grapevines

GRAPE VARIETY: Pinot Noir 100%

SURFACE: 0,39 ha

LOCATION:
Le "Creu de Montelons" is a plot located close to '"Les Montelons". "Creu" designates a depression in the land, most likely a small valley at the foot of the Morin Mount, along the Roman road Rully-Mercurey.
Stony and loamy soil.
East sun exposure, gentle slope.

IN THE VINEYARD:
Certified organic growing, certified by Ecocert since the 2020 vintage, in respect of the life of the soils.
Young vines. Density 10 000 plants/ha.
Guyot pruning, strict dis-budding, ploughing.
Our main aim is to remain sensitive to harvesting grapes with a perfect balance, between freshness and optimal maturity, according to the different vintages.
Harvest carried out by hand.

Wine-making process

VINIFICATION:
We use a natural approach to vinification, avoiding the use of products which would technically erase the vintage's identity and would contribute to making standard wines. 100% destemming – 4 to 5 days of cold maceration. Use of native yeasts to keep the identity of the land and the vintage. Punching off the cap and pumping-over. Vatting 15 days.

MATURATION:

Maturation 100 % in 228 liters oak barrels during 12 months. 10 % new barrels. Non-filtered, could present a deposit which in no way affects the quality of the wine.

Tasting & Service

TASTING:
With notes of raspberry and cherry, accompanied by delicate hints of mild spices and woody notes. A lovely acidity brings liveliness and balance, while fine tannins provide structure.

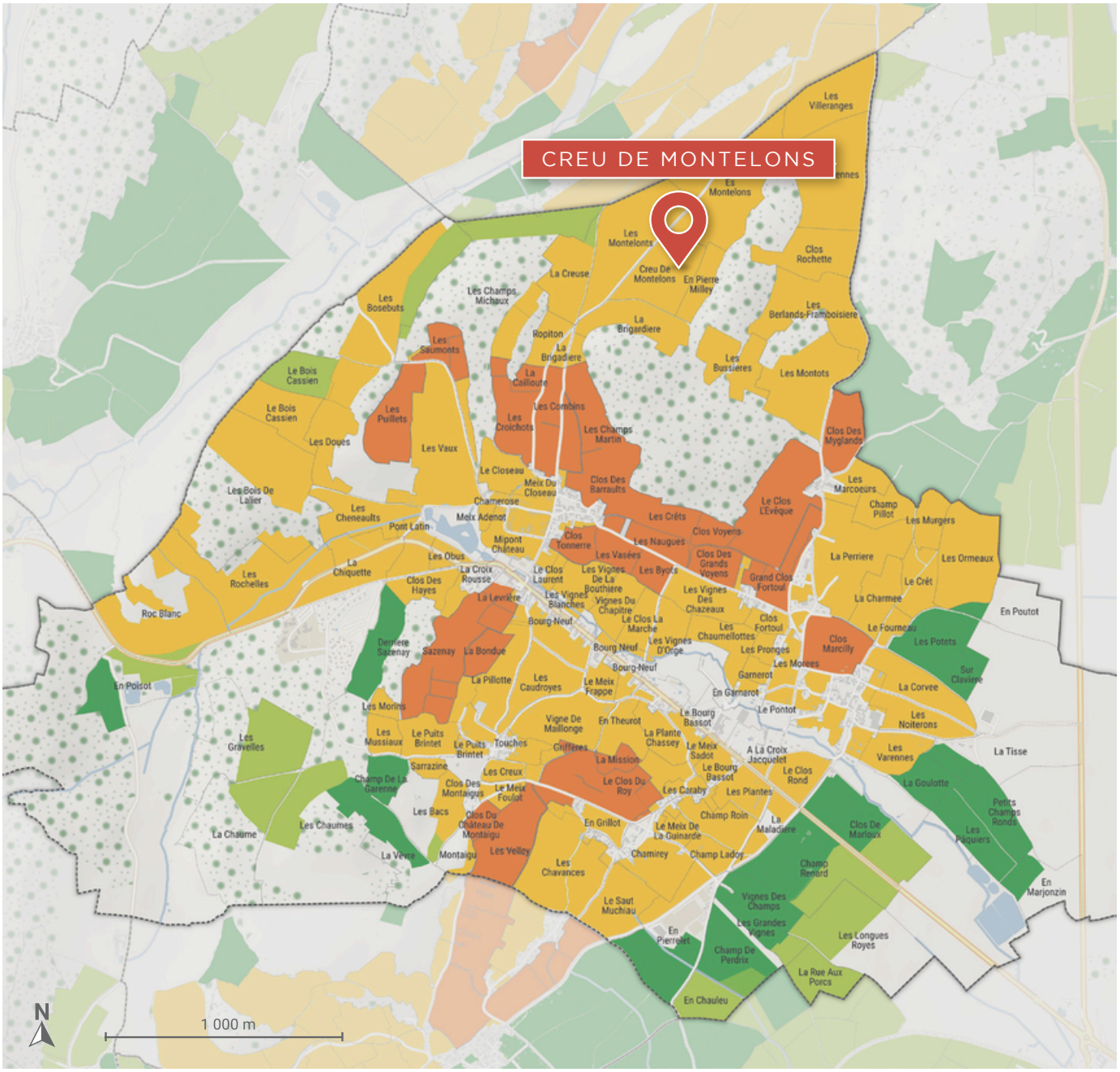
SERVICE:
Can be drunk immediately. Young, open it 1 hour before the service. For ideal consumption, we advise to wait the height of Excellency any time between 3 to 10 years, in accordance with transportation and storage conditions.

THE TEAM'S WORD:
"Here, we love pairing Mercurey Creu de Montelons with a meal! It goes perfectly with a thin, melt-in-your-mouth tart filled with caramelized onions. And for those with a sweet tooth, why not finish off with a cherry clafoutis or a chocolate mousse?"
Léa, employee at the estate

Domaine Ninot
Le Meix Guillaume - 2, rue de Chagny - 71150 Rully - France | Tél. +33 (0)3 85 87 07 79 | vin@domaineninot.com | domaineninot.com

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.

The “Climats” of MERCUREY



Source : Bourgogne Maps

Appellations Villages Premiers Crus

Appellations Villages

Regional Appellation Bourgogne:
Bourgogne Côte Chalonnaise

Regional Appellation Bourgogne

Regional Appellations:
Coteaux Bourguignons, Bourgogne aligoté, Bourgogne Passe-tout-grains, Bourgogne mousseux, Crémant de Bourgogne

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