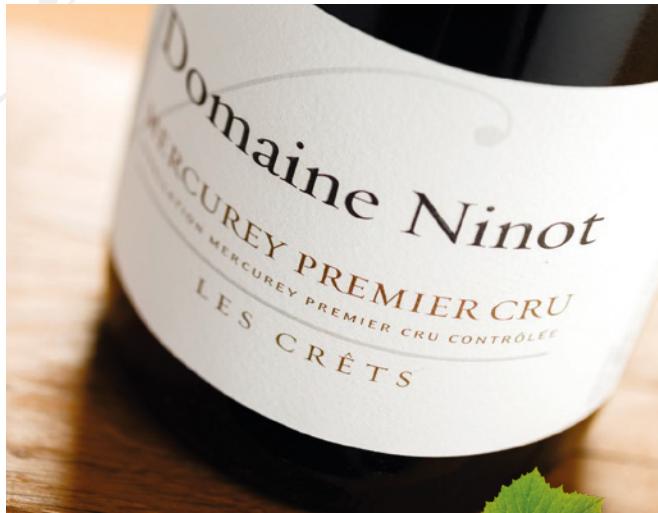


Domaine Ninot

Grands Vins de Bourgogne



Grapevines



GRAPE VARIETY: Pinot Noir 100%

SURFACE: 0,29 ha

LOCATION:

"Crêts" stands for an interpretation of "Crays" to designate the stony hillside.

A long plot located at the very top of the hillside, under fallow land and rocks. Oxfordian clay-limestone marls.

Between 250 and 275 meters high.

South sun exposure.

IN THE VINEYARD:

Certified organic growing, in respect of the life of the soils.

Planted in 1948. 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.

Mercurey 1^{er} cru

**LES CRÊTS,
RED**

"Our smallest plot, which comes under the Madonna of Mercurey protection, provides us with a typical wine from this designation."

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 litres oak barrels during 18 months. 10 % new barrels. Non-filtered, could present a deposit which in no way affects the quality of the wine.

Tasting and Service

TASTING:

Robust and tannic, red fruits notes, balanced and soft body and the very intense peppery final taste offers a typical classical reading of this designation.

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:

"A good meat saucy dish such as Burgundian beef (le boeuf bourguignon), or a creamy cheese, like Saint-Nectaire, would be the best types of food to go with Les Crêts!"

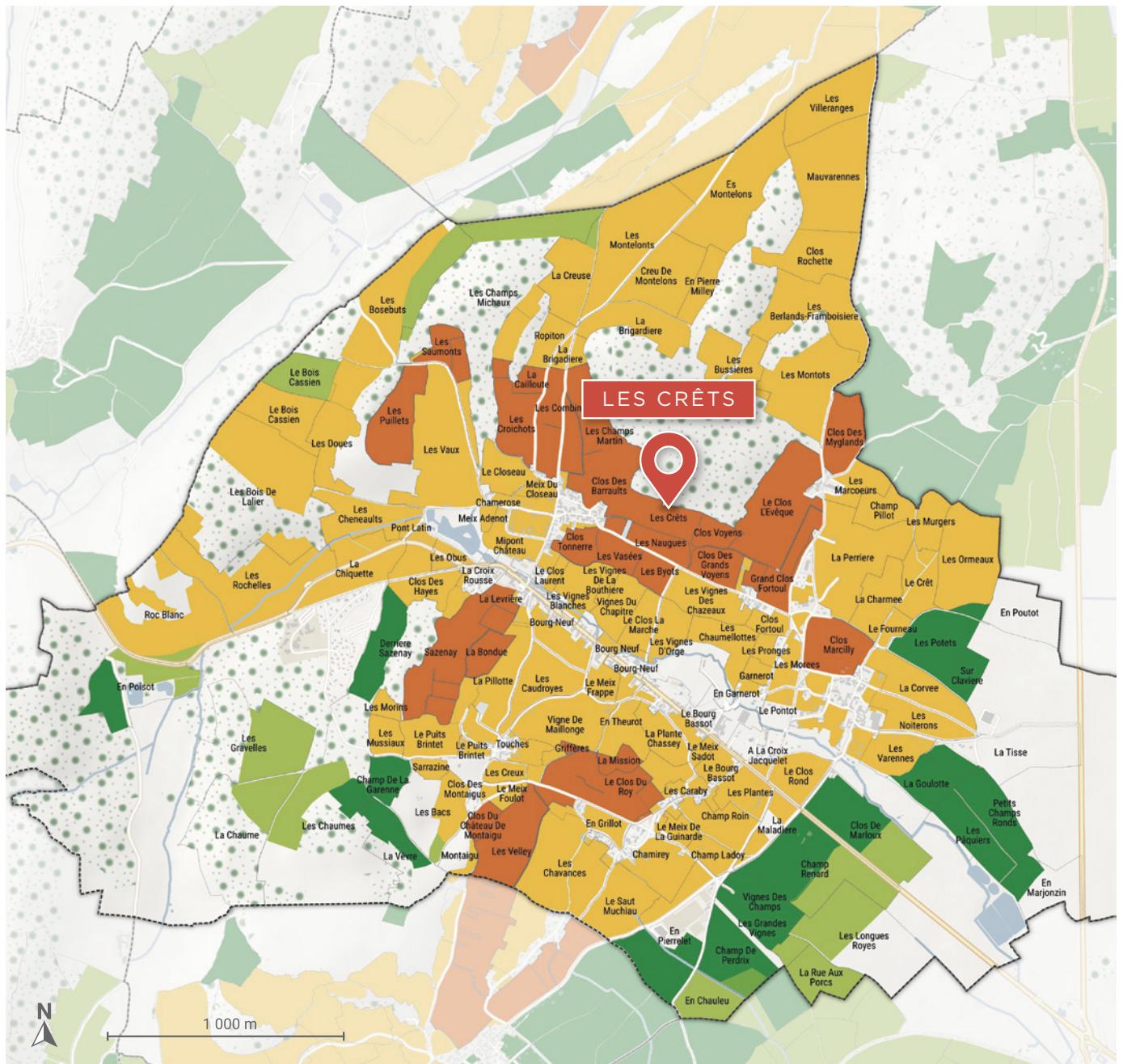
Yves, wine worker at the estate



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Alcohol abuse is dangerous for your health, consume in moderation.

The “Climats” of MERCUREY



█ 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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