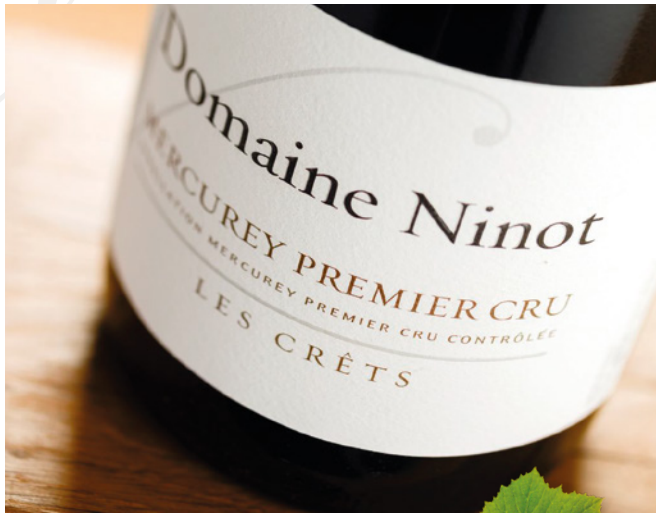


# Domaine Ninot

*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.

## Mercrey 1<sup>er</sup> cru

LES CRÊTS,  
RED

“Our smallest plot, which comes under the Madonna of Mercrey 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

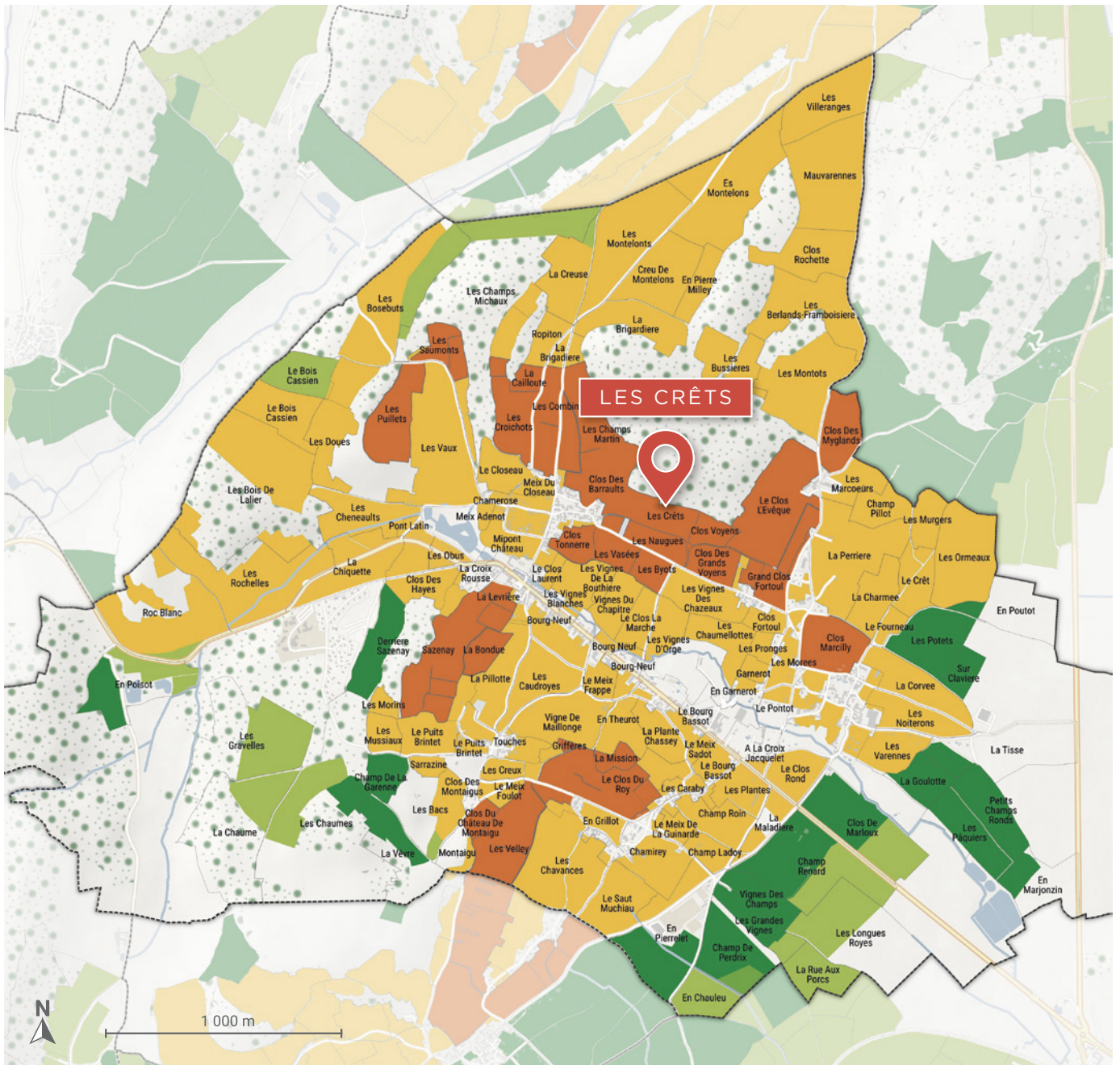


## Domaine Ninot

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

# The “Climats” of MERCUREY



Source : Bourgogne Maps

- Appellations Villages Premiers Crus**
- Appellations Villages**
- Regional Appellation Bourgogne:**  
Bourgogne Côte Chalonnaise
- Regional Appellation Bourgogne:**  
Coteaux Bourguignons, Bourgogne aligoté,  
Bourgogne Passe-tout-grains, Bourgogne mousseux,  
Crémant de Bourgogne

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