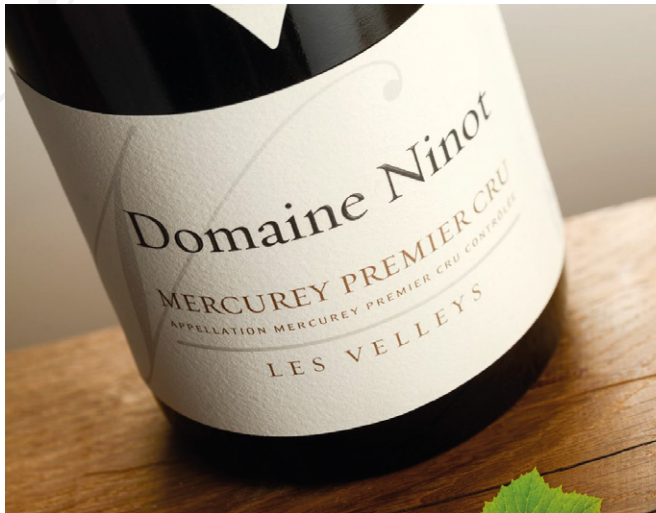


Domaine Ninot

Grands Vins de Bourgogne



Mercrey 1^{er} cru

LES VELLEYS,
RED

“Taking into account the steep slope, it is better that one should be fit and in good form to be able to climb up to the high rows of vines. A panoramic view is guaranteed upon arrival: on one side, the view looks on to the valley, on the other side, the ruins of the castle of Montaigu.”

Grapevines



GRAPE VARIETY: Pinot Noir 100%

SURFACE: 0,29 ha

LOCATION:

This plot is located on the foothills of the ancient castle of Montaigu. Old small wooden and stone buildings were found here, plus the remains of a wash-house. Velley, Velay, Vellée are the different versions of the Latin word “Villare”, which means the hamlet, the farm.

Oxfordian marls but heterogeneity in the soils. Steep slope, therefore well drained.

South, South-East 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. Trimming by hand because of the steep slope.

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 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:

Elegant, fine and complex. The intense black fruit aromas are accompanied with silky tannins. Leaves a long-lasting taste in the mouth.

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:

“When I take out a bottle of Les Velleys, it's generally for a special event. I don't claim to be a great cook, so a simple roast pork/green beans or a mushroom risotto are perfect pairing for this exceptional wine.”

Marion, multi-application employee at the estate

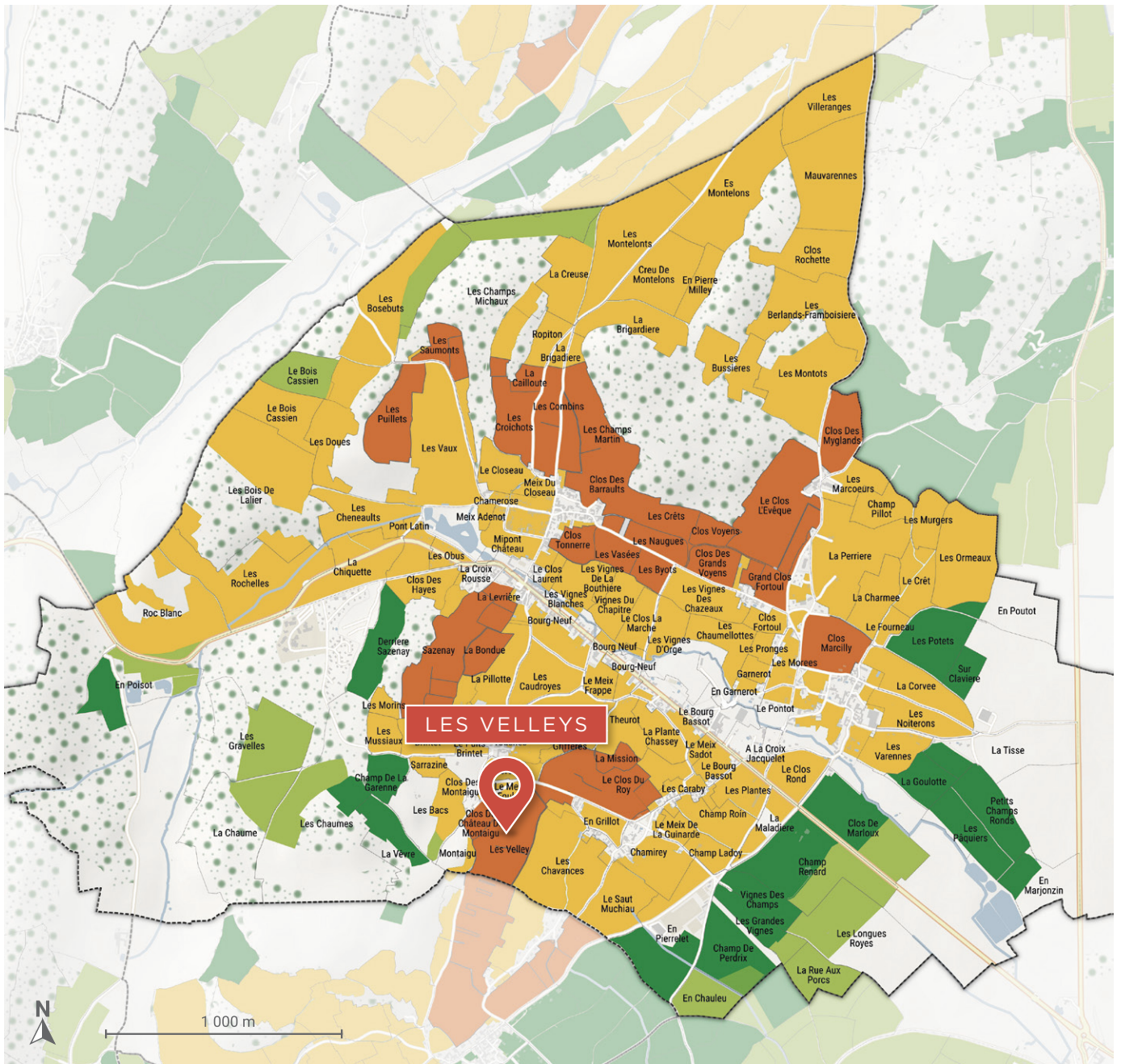


Domaine Ninot

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

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