

Domaine Ninot

Grands Vins de Bourgogne



Grapevines



GRAPE VARIETY: Pinot Noir 100%

SURFACE: 0,96 ha

LOCATION:

Our plot is located on two different « terroir areas ». “Les Villeranges” et le “Creu de Montelons ». « Les Villeranges » is an adjacent plot of land to “Villerrange” in Rully.

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.

235 to 265 meters high

East sun exposure, gentle slope.

IN THE VINEYARD:

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

Planted in 1947 and 1980. 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.



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

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

Mercurey

VIEILLES VIGNES,
RED

“A real puzzle teaser but one which reaps the rewards of a worthwhile vintage. We have our work cut out when these old ladies give us trouble and difficulties and, at the same time, sometimes the quality of the soil is not easy to work on.”

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

Tasting and Service

TASTING:

A structured wine with black fruits aromas, underlined by woody touches and present tannins.

SERVICE:

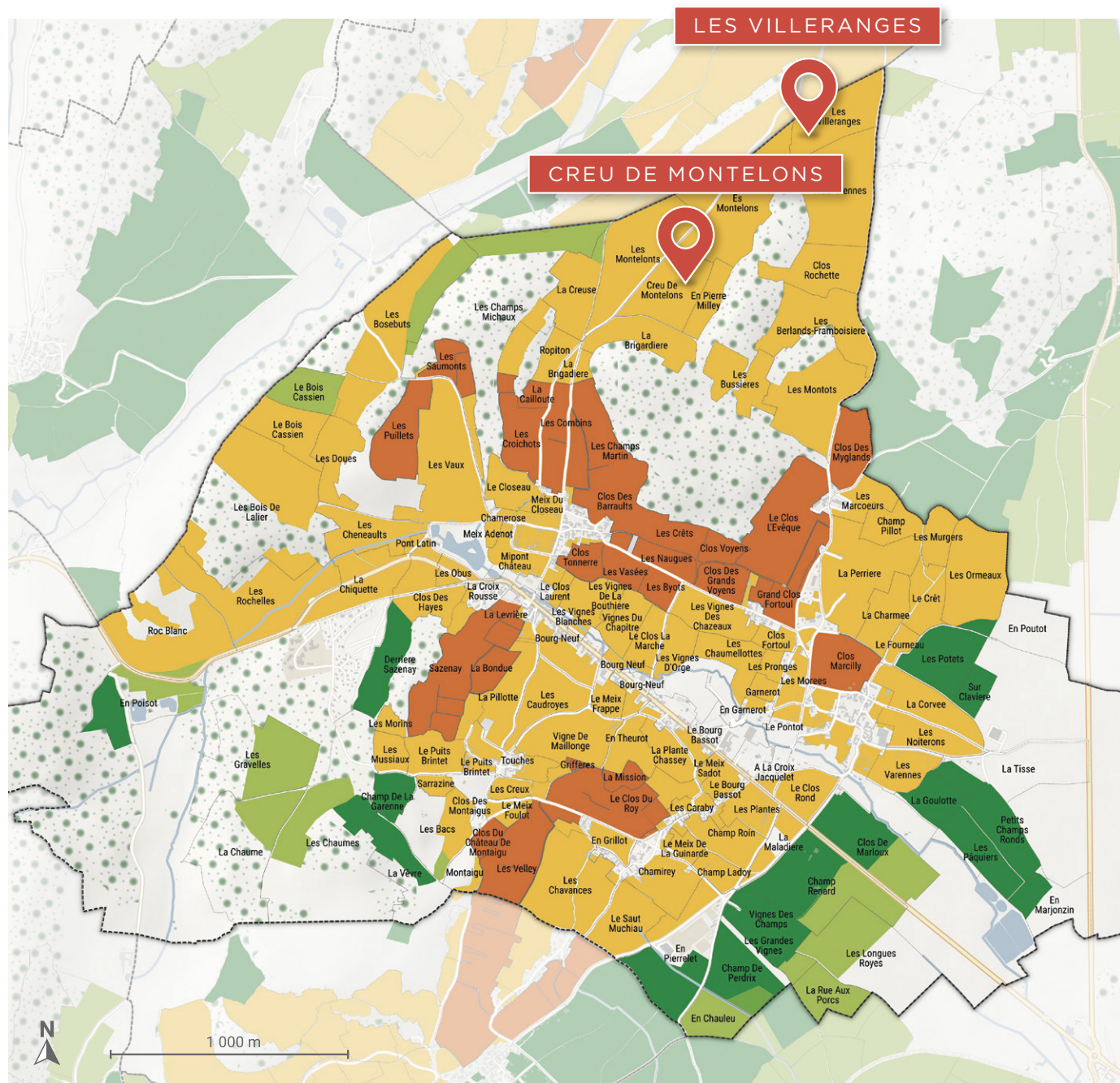
Can be drunk immediately. Young, open it 1 hour before the service. For ideal consumption, we advise to wait the height of Excellency any time between 3 to 10 years, in accordance with transportation and storage conditions.

THE TEAM'S WORD:

“A Mercurey Old Vines? To be drunk with a Bresse chicken cooked in a morel sauce. Also to be drunk for festive events and other special occasions.”

Vincent, wine worker at the estate

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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