

Domaine Ninot

Grands Vins de Bourgogne



Mercurey 1^{er} cru

LES SAUMONTS,
RED

“The most breathtaking view of the estate! We love to meet up there, sitting around and sharing the traditional Beef rib roast which marks the end of the winter pruning season.”

Grapevines



GRAPE VARIETY: Pinot Noir 100%

SURFACE: 0,49 ha

LOCATION:

The name of the plot, Les Saumonts, means “below the mount, at the foot of the mountain”. The plot is located in the northern part of the designation, at the bottom of a natural cirque, surrounded by a wood. The view is amazing!

The gravelly and highly permeable soils are composed of Oxfordian white marls and aggregates coming from the cliffs located above. They are very thin and shallow.

South sun exposure, warm soils. Significant slope and difficult access with the tractor.

IN THE VINEYARD:

Certified organic growing, certified by Ecocert since the vintage 2020, in respect of the life of the soils.

Planted in 1945. 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 which would contribute to making standard wines.

100% destemming – 4 to 5 days of cold maceration. Use of native yeasts to help 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 between 15 and 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:

A powerful pure distinguished wine: intense black fruit aromas and powerful tannins mark this structured vintage very well. Thanks to the warm soils and the South sun exposure of the plot, a freshly sunny wine is produced. In the mouth, it gives a pulpy and gourmet taste.

SERVICE:

Can be drunk immediately. Young, open it 1 hour before the service. For ideal consumption and to appreciate this wine at the height of its Excellency any time between 3 to 10 years, in accordance to transportation and storage conditions.

THE TEAM’S WORD:

“The last time I opened a bottle of Les Saumonts, it was to accompany beef steaks and a stir fry of cep mushrooms cooked with garlic and parsley. The friends surrounding my table this day still talk about it today...”

Olivier, in love with the estate for many years

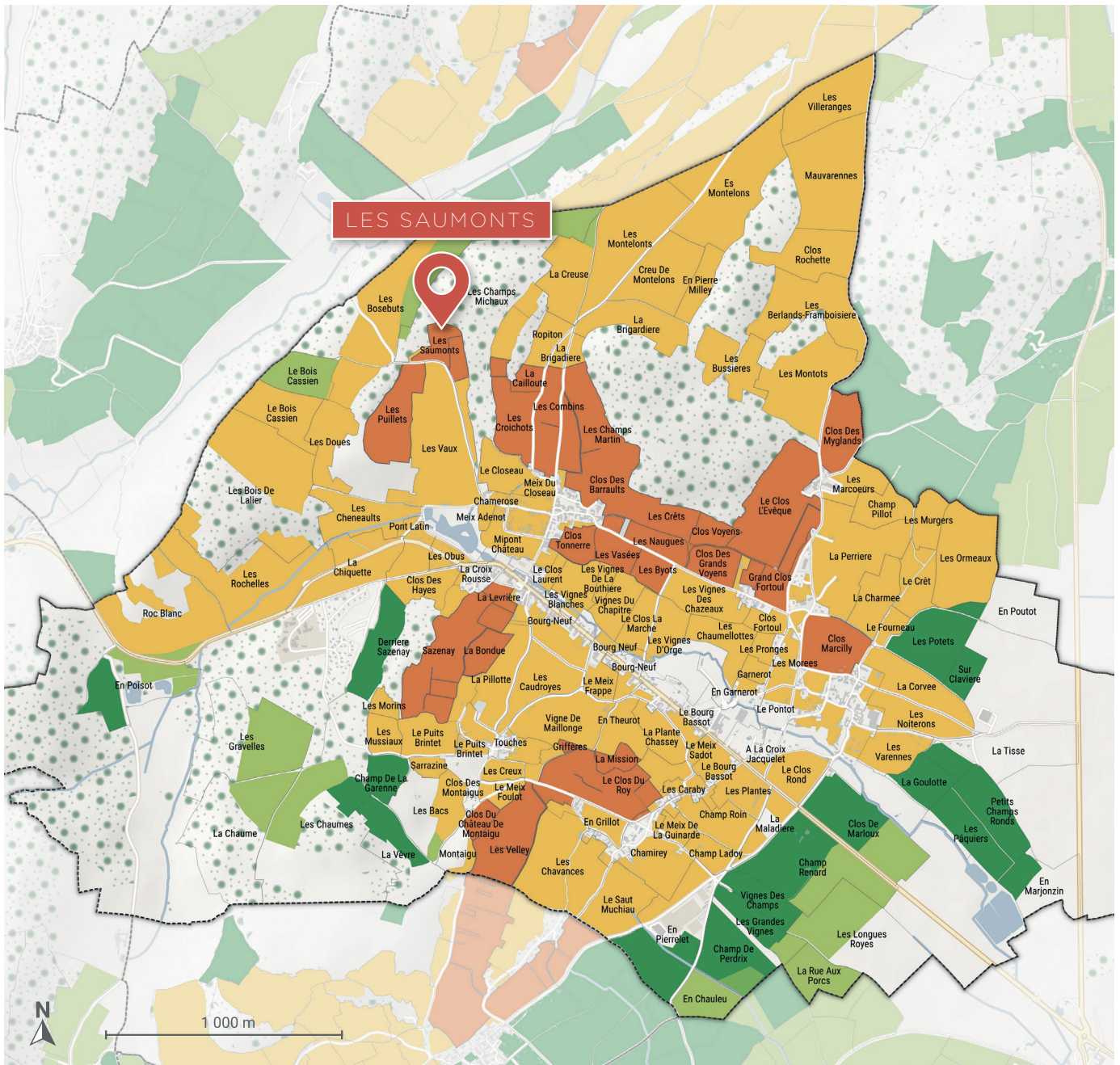


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Alcohol abuse is dangerous for your health, consume in moderation.

The “Climats” of MERCUREY



Source : Bourgogne Maps

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

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