

**MERCUREY 1ER CRU
"CLOS DES MYGLANDS"
MONOPOLE**

APPELLATION DESCRIPTION

The name of this 1er cru, a monopole from Domaine Faiveley, most probably originates from the English "My Land", the name given to this area by an English dignitary. This clos produces a powerful, direct and well-balanced wine.

Exposition : South-East

Soil : Clay limestone, a small amount of pebbles and clay

Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 6 ha 31 a - (15,59 Acres)

Years the vines were planted : 1963, 1971, 1974, 1975, 1982



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are pumped over twice daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 15 to 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 15 months in French oak barrels (30% of which are new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

The nose reveals notes of black and red fruits combined with subtle woody and smoky notes. The palate offers the same rich, fruity aromas as the nose. This full-bodied wine has a velvety tannic backbone which gives a sensation of warmth on the smooth finish.

Serve with : Filet of beef with slow cooked vegetables, strawberry tart

Serve at : 14°C to 16°C

Cellaring Potential : 4 to 8 years

