

# DOMAINE JEANNIN-NALTET

## MERCUREY 1<sup>ER</sup> CRU LE CLOS L'EVÊQUE

### Story

Benoît Eschard started out as an engineer before he took over the 6th generation family property from his uncle in 2011. The estate was created in 1858 and covers 9 ha of contiguous vineyards exclusively within the Mercurey appellation including 7ha of Mercurey 1er Cru, including Clos des Grands Voyens, 5ha as a Monopole.

He has been improving on the viticultural practices in order to reach better maturity and explore each plot's potential: installing higher trellis, thinning out, disbudding, purchasing of a sorting table, etc.

### Grape varieties

100% Pinot Noir

Average age of the vines: 50 years

### Terroir

Calcareous pebbly soils.

Hillside vines, Eastern exposure.

Le Clos L'Evêque covers 1ha out of the 7ha of Mercurey 1er Cru.

### Winemaking

The grapes are harvested and sorted by hand.

They are macerated at cold temperature before the maceration in tanks that lasts 3 weeks.

Regular treading and pumping-over during fermentation in order to extract the most body and aromas from the grapes.

Aged for 12 months in oak barrels, 30% new wood.

### Tasting notes

Pale ruby colour, characterized by red fruits such as morello cherry and redcurrant.

A delicate wine with a mineral finish.

Will keep 3 to 10 years.

### Pairing suggestions

Ideal with roasted duck, turkey and hard cheeses. Serve at 15-16°C if young, chiller if mature (18°)



### Press ratings

92pts Wine Enthusiast – 2015

91pts Wine Enthusiast – 2014 vintage