

DOMAINE JEANNIN-NALTET

MERCUREY 1^{ER} CRU – LE CLOS L'ÉVÊQUE

Story

Benoît Eschard started out as an engineer before he took over the 6th generation family property from his uncle in 2013. The estate was created in 1858 and covers 9 ha of contiguous vineyards exclusively within the Mercurey appellation including 7 ha of Mercurey 1er Cru, including Clos des Grands Voyens, 5 ha as a Monopole. He has been improving on the viticultural practices in order to reach better maturity and explore each plot's potential. With the desire to limit as much as possible the impact of their activity on the environment and its balance.

Farming Philosophy : sustainable

Vineyard Information

Grape varieties : 100% Pinot Noir

Plot Size : 1,9 ha (4,69 acres)

Average age of the vines : 50-55 years

East facing

Elevation : 250 m (820 ft)

Soils : light-colored soil from calcareous stone deposits

FARMING PRACTICES

- Training method : Guyot simple
- No herbicides
- No CMR substances
- Regular work of the soil

Winemaking

- Hand picked grapes / Destemmed / Several manual sortings
- Cold pre fermentation maceration : 3 days
- Indigenous yeast
- Fermentation : enameled cast iron tanks / 15-28 days
- Maceration technique : mostly pump-overs (gentle extraction)
- Gentle Pneumatic press
- Aging : 12 months in oak barrels (30% new) / on fine lees
- Fined : No
- Filtration : Yes
- SO2 Total : <100ppm Vegan : Yes

Tasting notes

The vines from one of the top premier cru vineyards are old but the soil has nourished grapes since before the Romans. Today's old vines give a wine that is rich, generous and full of black-cherry flavors. A streak of minerality adds complexity to this juicy wine.



Press ratings

90 pts Wine Enthusiast – 2021 vintage

90 pts Burghound – 2018 vintage

91 pts Wine Enthusiast – 2017 vintage