DOMAINE JEANNIN-NALTET
MERCUREY 1ER 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 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, Sha 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’Évêque 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°C).

Press ratings

92pts Wine Enthusiast – 2015
91pts Wine Enthusiast – 2014 vintage