

# DOMAINE JEANNIN-NALTET

## MERCUREY VIEILLES VIGNES

### 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: 35 years

### Terroir

The old vines are planted within the city limits of Mercurey, where the soil is richer in clay and deeper.

Average yield: 45hl/ha

### 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, 20% new wood.

### Tasting notes

Pale ruby, the nose is dominated by red fruits (raspberry, strawberry). The mouthfeel is fresh and fruity. The tannins are soft, giving a wine that is supple and easy to drink.

Will keep 2 to 6 years.

### Pairing suggestions

Ideal with meat stews, eggplant-based dishes, mature cheeses and poached fruits. For something a little more exotic, try it with couscous! Serve at 15-16°C

