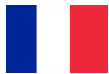


MANOIR DE MERCEY



Manoir de Mercey Hautes Côtes de Beaune

Au Paradis / «In Paradise»



Xavier Berger, taking over from his father Gérard in 1977, expanded the area of the vineyard to bring it to 22 ha, mainly located in the Hautes-Côtes sector. The venerable vine at the origin of this cuvée (50 years old) is planted at the southern tip of the appellation, in the hamlet of Mercey. Au Paradis: the locality is well-found... This pleasure wine is produced on tall, wide vines that have been spaded for fifteen years by spading machines, which is quite rare, but not unique...

Production Area: Bourgogne Hautes Côtes de Beaune

Grape Variety: 100% Pinot Noir.

Pruning: Single and double Guyot

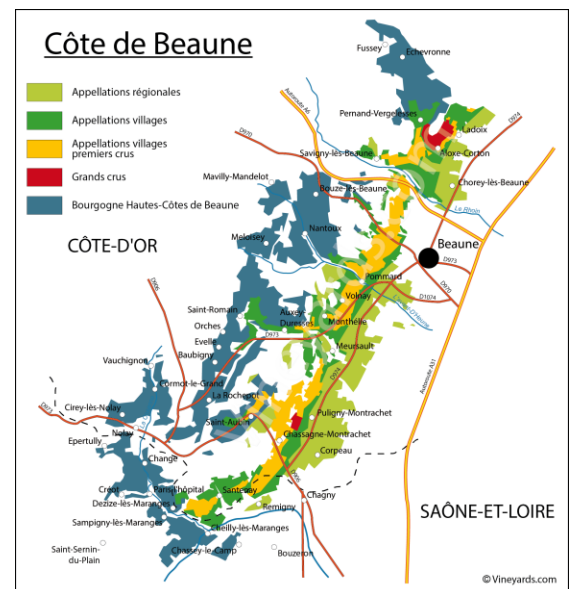
Soil: Argillaceous and argilo-calcareous

Vinification and Ageing: 8 days' maceration at 28-30°C with a peak of 34°C. Slow end to fermentation to favor the red fruit aromas of Pinot Noir. After around 3 weeks of fermentation, the wine is stored for 12 months in oak casks to begin its second fermentation.

Tasting Notes: Aromas of fresh red fruits and firm tannins when young. More mature, it develops aromas of candied fruit.

Serving Suggestions: Perfect to accompany grilled meats or cheeses.

Awards and Reviews: Concours des Vins de Mâcon
Médaille d'Argent/ Silver



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