



# DUFOULEUR PÈRE & FILS

## MERCUREY RED 2014



**WINEMAKER**  
**APPELLATION**  
**REGION**  
**GRAPE VARIETAL**  
**TERROIR**

Bernard Jaillet  
Mercurey  
Burgundy  
100% Pinot Noir

At the heart of the Côte Chalonnaise, Mercurey is one of the most important wine appellations of Burgundy. Protected from the wet winds by its hills, the 40 year-old vines are located between 230 and 320 meters. They spread over limestone marl soil of the Oxfordian (earliest age of the Jurassic). On the west side crystalline Jurassic rocks are covered by sandstones. A Part of the vineyards also belongs to the Bathonian (middle Jurassic characterized by limestone soil).

**VINIFICATION**

20 days of maceration in open wooden tanks. Extraction by punching down the cap and pumping-over.

**AGEING**

Partially aged in French oak barrels during one year. (no new barrel).

**TASTING NOTES**

**Eye:** Deep, profound ruby colour. **Nose:** crisp-fruited wine with hints of strawberry, raspberry, and cherry. Age brings in notes of underbrush, spicy tobacco and cocoa beans. **Palate:** In the mouth this wine is rich and full-bodied. In its youth, the tannins of this wine lend it a mineral firmness. When aged, it is attractively rounded and meaty.

**FOOD PAIRING**

Best with Beef rib steaks, or joints of beef or lamb, braised or in sauce.

**TEMPERATURE**

Serve between 57-61°F (14-16°C)

**TECHNICALS**

Alcohol: 12.5% - PH: 3,49 - Total acidity: 5,86 g/l  
residual sugar: 0,5 g/l

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