TECHNICAL SHEET · SINGLE-PARCEL & ESTATE BURGUNDY

Bourgogne Rouge “Signature”

AOC BOURGOGNE ROUGE · DEDICATED PARCEL

Red Burgundy · Certified Organic · Lise & Pierre-Étienne Chevallier · Vignerons in Mercurey, Burgundy

DOMAINE DE
LA MONETTE
MERCUREY · BOURGOGNE



TECHNICAL SPECIFICATIONS

APPELLATION
AOC Bourgogne Rouge · Dedicated Parcel

GRAPE VARIETY
100% Pinot Noir

SOIL & LIEU-DIT
Dedicated clay-limestone parcel farmed with strict yield control

ASPECT
East / South-East in the Côte Chalonnaise

SERVING TEMPERATURE & CELLARING POTENTIAL
15 – 16 °C (59 – 61 °F) · 3 to 7 years

AGRICULTURE BIOLOGIQUE
Certifié Ecocert · FR-BIO-01
VIGNOBLE CERTIFIÉ DEPUIS 2010

> *« From a dedicated parcel farmed with strict yield discipline, “Signature” delivers a concentrated, structured Pinot Noir that transcends regional expectations. »*

CUVÉE PROFILE

Far removed from an ordinary regional blend, Bourgogne Rouge “Signature” originates from a dedicated parcel tended with the exact same pruning discipline and gentle cellar craft as the estate’s village Mercurey cuvées. Deep black-cherry fruit, genuine volume, and poised structure make it a compelling introduction to Lise and Pierre-Étienne Chevallier’s red winemaking.

TERROIR & LIVING SOILS

A dedicated clay-limestone parcel in the Côte Chalonnaise farmed 100% organically (Ecocert FR-BIO-01 since 2010). Short pruning, thorough disbudding, and mechanical ploughing naturally concentrate berry flavor and phenolic maturity.

WINEMAKING & BARREL AGING

Hand-picked in small crates and carefully sorted. Native-yeast fermentation with zero additives, gentle maceration, and 12 months in French oak barrels with minimal new wood prior to low-sulfite bottling.

TASTING NOTES

Nose	Concentrated aromas of ripe black cherry, brambleberry, and dark plum accented by subtle sweet spice.
Palate	Full, structured, and generous on the palate, uniting dark-fruited depth with ripe, well-integrated tannins.
Finish	Long, savory finish displaying village-level poise and energy.

GASTRONOMIC PAIRINGS

- Seared duck breast with cracked black pepper
- Roast farmhouse poultry cocotte with forest mushrooms
- Grilled rib steak or slow-braised beef cheeks
- Aged Morbier or Saint-Nectaire

DISTINCTIONS & INTERNATIONAL TRADE

- Dedicated single-parcel selection with strict organic yield discipline
- 100% Certified Organic viticulture (Ecocert FR-BIO-01 since 2010)

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Private cellar visits & tastings by appointment · UK: Justerini & Brooks · US: Planet Wine
Please enjoy responsibly. Certified Organic Wine (FR-BIO-01) — Domaine de la Monette, Mercurey, Burgundy, France.