TECHNICAL SHEET · SINGLE-PARCEL & ESTATE BURGUNDY

Mercurey “Le Saut Muchiau”

AOC MERCUREY VILLAGE · SINGLE CLIMAT

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

DOMAINE DE
LA MONETTE
MERCUREY · BOURGOGNE



TECHNICAL SPECIFICATIONS

APPELLATION
AOC Mercurey Village · Single Climat

GRAPE VARIETY
100% Pinot Noir

SOIL & LIEU-DIT
Sunlit stony clay-limestone hillside

ASPECT
South-East slope

SERVING TEMPERATURE & CELLARING POTENTIAL
15 – 16 °C (59 – 61 °F) · 4 to 8 years

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

> *« Radiant ripe cherry aromatics and a silken tannic weave make “Le Saut Muchiau” a pure, expressive showcase of organic Mercurey Pinot Noir. »*

CUVÉE PROFILE

From the evocative Mercurey climat of “Le Saut Muchiau,” this single-parcel bottling captures Pinot Noir at its most luminous and tactile. Gentle, low-intervention infusion in the cellar preserves vibrant orchard-cherry purity and a supple, caressing palate.

TERROIR & LIVING SOILS

Set on a warm, stony clay-limestone slope where calcareous pebbles reflect daylight into the fruiting zone, ensuring even phenolic ripeness. Tended 100% organically (Ecocert FR-BIO-01 since 2010) on living, ploughed soils.

WINEMAKING & BARREL AGING

Hand-picked in small crates and carefully sorted. Native-yeast fermentation without additives and gentle infusion extraction. Aged 12 months in French oak barrels with minimal new wood so the radiant red-fruit core remains center stage.

TASTING NOTES

Nose	Vibrant, pure aromas of ripe Burlat cherry, wild raspberry, and violet blossom lifted by a delicate hint of white pepper.
Palate	Supple, generous, and silky across the mid-palate, supported by finely polished tannins and lively natural balance.
Finish	Clean, fragrant finish lingering on fresh red berries and subtle mineral spice.

GASTRONOMIC PAIRINGS

- Roast duck breast with roasted figs or griotte cherries
- Chargrilled prime cuts or roast guinea fowl
- Pan-seared veal chop with thyme and autumn root vegetables
- Creamy Chaource or aged farmhouse Brie

DISTINCTIONS & INTERNATIONAL TRADE

- Celebrated single-climat Mercurey cuvée among estate collectors and visitors
- 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.