TECHNICAL SHEET · SINGLE-PARCEL & ESTATE BURGUNDY

Mercurey “Les Bourguignons”

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
Prime south-east facing iron-tinged clay-limestone slope

ASPECT
South / South-East hillside

SERVING TEMPERATURE & CELLARING POTENTIAL
15 – 16 °C (59 – 61 °F) · 5 to 10 years

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

> *« An emblematic signature cuvée of the estate, “Les Bourguignons” offers an ample, velvety Mercurey Pinot Noir of noble aromatic depth and persistence. »*

CUVÉE PROFILE

Standing as a benchmark red signature of Domaine de la Monette, “Les Bourguignons” showcases the stature and grace of Mercurey — Burgundy’s foremost Côte Chalonnaise red appellation — when harvested by hand and infused gently without artifice. Deeply aromatic yet seamlessly poised, it bridges immediate silken charm and serious cellar potential.

TERROIR & LIVING SOILS

Rooted on a prime hillside of iron-rich brown clay-limestone soils in Mercurey, the parcel enjoys ideal sunlight interception and natural drainage. Certified Organic (Ecocert FR-BIO-01) since 2010, with living soils maintained by ploughing and meticulous canopy care.

WINEMAKING & BARREL AGING

Hand-picked into small crates and strictly sorted. Gentle parcel vinification using native yeasts only, soft pump-overs to extract silk rather than austerity, and zero additives. Aged for 12 months in French oak barrels with minimal new wood, bottled with very low sulfites.

TASTING NOTES

Nose	Deep, expressive bouquet of dark Morello cherry, wild blackberry, and peony petals layered with delicate clove spice and subtle forest notes.
Palate	Broad, velvety, and harmonious on the palate, framed by finely woven tannins and vibrant limestone freshness.
Finish	Long, savory, and aristocratic finish with impressive aromatic persistence.

GASTRONOMIC PAIRINGS

- Roast Charolais beef tenderloin with red-wine reduction
- Braised veal shank or classic Burgundian œufs en meurette
- Roast squab pigeon with wild mushrooms and truffled jus
- Washed-rind Burgundian cheeses such as Époisses

DISTINCTIONS & INTERNATIONAL TRADE

- Emblematic estate signature red cuvée in Mercurey
- Cellared & offered in the UK by Justerini & Brooks (St James’s, London)
- 100% Certified Organic farming (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.