TECHNICAL SHEET · SINGLE-PARCEL & ESTATE BURGUNDY

Mercurey “Les Chavances”

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
Balanced mid-slope fine marl and limestone

ASPECT
East / South-East mid-slope

SERVING TEMPERATURE & CELLARING POTENTIAL
15 – 16 °C (59 – 61 °F) · 5 to 9 years

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

> *« A poised mid-slope climat yielding a linear, finely chiseled Mercurey Pinot Noir where subtle structure meets lace-like finesse. »*

CUVÉE PROFILE

Within Domaine de la Monette’s parcel mosaic, “Les Chavances” is the voice of classical restraint and harmony. Where fine clay and fractured limestone meet in equilibrium, Pinot Noir achieves vertical clarity, floral grace, and effortless table versatility.

TERROIR & LIVING SOILS

Positioned at mid-slope in Mercurey on balanced, free-draining clay-limestone marls. Cultivated under certified organic viticulture (Ecocert FR-BIO-01 since 2010) with attentive canopy management and living-soil husbandry.

WINEMAKING & BARREL AGING

Hand-harvested into small crates and sorted berry by berry. Spontaneous indigenous-yeast fermentation without additives, gentle extraction, and 12 months in French oak barrels with minimal new oak to preserve linear precision.

TASTING NOTES

Nose	Delicate, high-toned aromatics of redcurrant, crisp Morello cherry, rosehip, and blood-orange peel.
Palate	Poised, linear, and seamlessly proportioned, carried by fine-grained tannins and bright mineral spine.
Finish	Clean, lingering, and refined finish of admirable straightness.

GASTRONOMIC PAIRINGS

- Roast guinea fowl or free-range poultry with chanterelles
- Savory wild mushroom and poultry pithivier
- Roast loin of veal with natural thyme jus
- Abbaye de Cîteaux cheese

DISTINCTIONS & INTERNATIONAL TRADE

- Single-climat bottling prized for classical Burgundian poise and finesse
- 100% Certified Organic viticulture (Ecocert FR-BIO-01 since 2010)

Domaine de la Monette · 15 Rue du Château, 71640 Mercurey, France
+33 (0)3 85 98 07 99 · contact@domainedelamonette.fr · www.domainedelamonette.fr

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.