TECHNICAL SHEET · SINGLE-PARCEL & ESTATE BURGUNDY

Mercurey “L’Essentiel”

AOC MERCUREY VILLAGE · OLD VINES

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

DOMAINE DE
LA MONETTE
MERCUREY · BOURGOGNE



TECHNICAL SPECIFICATIONS

APPELLATION
AOC Mercurey Village · Old Vines

GRAPE VARIETY
100% Pinot Noir (Old Vines)

SOIL & LIEU-DIT
Old-vine parcels rooted in Mercurey clay-limestone slopes

ASPECT
Mercurey hillsides

SERVING TEMPERATURE & CELLARING POTENTIAL
14 – 15 °C (57 – 59 °F) · 3 to 6 years

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

> *« Crafted from deeply rooted old vines in Mercurey, “L’Essentiel” captures pure, supple Pinot Noir brimming with crisp red berries and silken grace. »*

CUVÉE PROFILE

True to its name, “L’Essentiel” distills the pure, unadorned charm of artisanal Mercurey. Drawn from old-vine parcels across the estate, it pairs vibrant red-berry freshness with a fluid, silky texture that shines effortlessly alongside seasonal bistro and country cooking.

TERROIR & LIVING SOILS

Selected old vines (*vieilles vignes*) deeply anchored in Mercurey’s certified organic clay-limestone hillsides (Ecocert FR-BIO-01 since 2010). Mature root systems naturally moderate yields and deliver balanced, aromatic fruit.

WINEMAKING & BARREL AGING

Hand-picked into small crates and gently sorted. Spontaneous fermentation with indigenous yeasts and zero oenological additives. Aged for 12 months in seasoned French oak barrels to preserve pure red-fruit brightness and supple tannins.

TASTING NOTES

Nose	Pure, lifted aromas of wild strawberry, fresh raspberry, redcurrant, and spring violet.
Palate	Supple, juicy, and silky on the palate, carried by melting tannins and refreshing natural energy.
Finish	Bright, pure, and wonderfully digestible finish.

GASTRONOMIC PAIRINGS

- Artisanal charcuterie, terrines, and Burgundian jambon persillé
- Herb-roasted chicken or wood-grilled meats
- Hand-cut beef tartare and seasonal bistro cuisine
- Soft-ripened cow’s milk cheeses

DISTINCTIONS & INTERNATIONAL TRADE

- Old-vine (*vieilles vignes*) Mercurey selection
- 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.