



VICTOR BERARD MERCUREY

Grape varieties : 100% Pinot Noir

Origin : Burgundy, in the south of the Côte Chalonnaise (south of Côte de Beaune and West of the town of Chalon-sur-Saône).

Vinification : Traditional process with 10 days vatting time and fermentation under controlled temperature.

Soil : Clay-and-limestone.

Tasting notes:

- **Color:** Clear ruby red with a terracotta tinge.
- **Nose:** Blooming, evoking slightly jammy fruit.
- **Palate:** Round on the attack, with smooth, polished tannins that bring out a distinct suppleness

Recommendations: Lamb dishes

Serving condition in F°: 57 - 61

Cellar potential: 2 / 3 years

Alcohol content: 12.5

Bottle Capacity: 750ml

