

GRANDS VINS DE BOURGOGNE



DUFOULEUR FRÈRES

AU CHÂTEAU - NUITS-SAINT-GEORGES



Mercurey

PREMIER CRU - CLOS L'ÉVÊQUE

Origin

Estate grown, produced, aged and bottled by Dufouleur Frères

Terroir

AOC Mercurey Premier Cru - 100% Pinot-Noir

Mercurey dominates the hills near Chalon at more than 250 meters' altitude. The vines largely cover two sides of this twisting and turning combe, extending over the villages of Mercurey and Saint Martin-sous-Montaigu. The vineyards are almost exclusively (about 90%) dedicated to red wine grapes.

Among the many premier cru vineyards, Clos l'Évêque has one of the best exposures and a reputation for the most consistent quality. The vineyard is located on the east slope on a granular clay-limestone soil.

Wine Making

Fermentation occurs over two to three weeks in temperature-controlled stainless steel vats, which measure the phenologic components extracted when pumping the skins over, and ensure the least possible pressure on the skins

The aging occurs in oak barrels over 12 to 18 months, with the proportion of new oak varying from 30% to 100% depending upon an analysis, tasting, and evaluation of each vintage.

