


## DOMAINE ROUX

**\$65.07**

\* Suggested retail price

### Mercurey Champ-Pillot 2020

 Sustainable

\$	Service fees	\$9.57
	Product code	15042529
\$	Licensee price	\$55.51
	Format	6x750ml
🚚	Listing type	Private import
📅	Status	Unavailable
🏷️	Type of product	Still wine
🇫🇷	Country	France
📍	Regulated designation	Appellation origine contrôlée (AOC)
📍	Region	Burgundy
📍	Subregion	Côte Chalonnaise
🏷️	Appellation	Mercurey
🍇	Varietal(s)	Pinot Noir 100 %
🍷	Colour	Red
💧	Sugar	Dry

#### ABOUT THIS WINERY

Established in the village of saint-aubin in the côte d'or, our family has been cultivating vines since 1885. The vineyard area stretches over more than 70 hectares, throughout 14 villages in the côte de beaune, côte de nuits and côte chalonnaise. Respecting the soil and nature, we highlight the purity of our fruits to reveal the unique character of our single vineyards.

#### TASTING NOTES

Its colour is a deep, profound ruby. This crisp-fruited wine evokes strawberry, raspberry, and cherry. Age brings in notes of underbrush, spicy tobacco notes and cocoa beans. In the mouth this wine is rich, full-bodied, and chewy. In its youth, the tannins of this wine lend it a mineral firmness. When aged, it is attractively rounded and meaty.

#### PRODUCT NOTES

Mercurey, situated in the heart of the Côte Chalonnaise (12 kilometres from Chalon-sur-Saône) is one of the foremost appellations of Burgundy. Protected from moisture-bearing winds, tucked away in its hillsides or stretched along the aptly-named « Golden Valley » the vineyards stretch as far as the neighbouring village of Saint-Martin-sous-Montaigu. The controlled appellation status was instituted in 1923. Reunited by means of the Brotherhood of the Chanteflûte, created in 1971, the local...

#### PRODUCTION NOTES

Handpicked harvest and first fermentation in stainless steel tank during 15 days. Second fermentation in oak barrels (20% new casks). Maturation during 9-10 months in cellar for ageing, stored in barrels.

  
DOMAINE ROUX  
SAINT-AUBIN, BOURGOGNE, FRANCE

