



MERCUREY VIEILLES VIGNES

This wine with its deep garnet red colour with black gleams offers a nose of black fruit and spice. The tannins are soft and the aromas in a register of cooked red fruit. Can be consumed now in the splendour of its fruit, or in one or two years for even greater harmony.

COLOUR Red

SURFACE 2 ha 30

DENSITY / YIELD 10,000 vines / hectare 48 hectolitres / hectare

PRODUCTION 13,000 bottles / year

MATURING 100% oak barrels for 10 months 25 to 30% new barrels Estate bottled GRAPE VARIETY 100% Pinot noir

AVERAGE AGE OF THE VINES 50 years

SOIL TYPE Limestone clay

WINEMAKING METHOD
Manual harvest
Sorting
100% destemmed and crushed
Pumping over and cap punching
19 days vatting

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