

À NUITS-SAINT-GEORGES DEPUIS 1825

2021 MERCUREY 1ER CRU "CLOS DES MYGLANDS" MONOPOLE



STORY

The name of this 1er cru, a monopole from Domaine Faiveley, most probably originates from the English "My Land", the name given to this area by an English dignitary. This clos produces a powerful, direct and well-balanced wine.

VINEYARD NOTES

Varietals: Pinot Noir

Age of Vines: Years planted: 1963, 1971, 1974, 1975, 1982

Total Hectares: 6.31 ha

Exposure & Elevation: South-East

Soil: Clay–Limestone, small amount of pebbles and clay

Viticulture: Currently undergoing Organic Conversion

WINE NOTES

Fermentation: Partial whole cluster fermentation with twice daily pumpovers for a

15-19 day vatting period

Barrel-Aged: 15 months in French oak barrels- 30% new oak

Fining & Filtration: No fining and, light filtration using the lenticular module process

Alcohol: 13.5%

TASTING NOTES

The nose reveals notes of black and red fruits combined with subtle woody and smoky notes. The palate offers the same rich, fruity aromas as the nose. This full-bodied wine has a velvety tannic backbone which gives a sensation of warmth on the smooth finish.