



GAËLLE et JÉRÔME MEUNIER MERCUREY 1ER CRU ROUGE

Gaëlle and Jérôme Meunier are the team behind this diligent family domaine in Mercurey. She's the winemaker, he's the viticulturist, but they could wear either hat and all decisions are made together. They farm 30 acres, 20 of which are for their own wine (the rest go to the co-op for cash flow), divided among 45 parcels scattered about the northern Côte Chalonnaise and reaching into the Côte de Beaune. Their wines are known for thrust and purity of fruit.



VINEYARD

- Site:** From the lieux-dits of Sazenay and Clos l'Évêque in the Mercurey appellation .
- Soil:** Burgundy's famous mix of clay-limestone, with an emphasis on the limestone content.
- Vines:** From two old-vine parcels totaling about 1 ½ acres averaging 60 years of age. Farmed without pesticides or herbicides, pruned for moderate yields, and harvested by hand.
- Varieties:** Pinot Noir.

CELLAR

- Vinification & Aging:** Grapes are destemmed but not crushed. Ferments are spontaneous in stainless steel; élevage in barrel (30% new) for 14 months. No fining and only a light filtering.
- Production:** 200 cases.
- Profile:** What the Meuniers adore in wine is purity of fruit and you get that front and center here. This is what rich, savory Burgundian Pinot is all about.
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