



GAËLLE et JÉRÔME MEUNIER MERCUREY 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:** Appellation of Mercurey in the Côte Chalonnaise.
- Soil:** Burgundy's famous mix of clay-limestone, with an emphasis on the limestone content.
- Vines:** From two old-vine parcels, each with a surface of about two-thirds of an acre and each with an age of 65 years. Farming without herbicides or pesticides. Diligent pruning for moderate yields and hand harvested.
- Varieties:** Pinot Noir.

CELLAR

- Vinification & Aging:** Ferments are spontaneous in stainless steel; élevage in barrel (10% new) for 11 months. No fining and only a light filtering.
- Production:** 150 cases.
- Profile:** A *vin de terroir* that emphasizes fruit above all. It's a great buy, and it's what savory Burgundian Pinot Noir is all about.

