



COLLECTION TRAMIER

L. TRAMIER & Fils | LAURENT DUFOULEUR | **Roncier**
Depuis 1842 | DOMAINE

MERCUREY 1^{ER} CRU 'Clos des Barraults'



TERROIR

Appellation : Mercurey Red 1er Cru "Clos des Barraults"

Grape variety : 100% Pinot noir

Vineyard : "Clos des Barraults" is close to "Les Crêts" climate, in the uplands, near rocks. Sometimes, these rocks could fall and roll. Thus, winemakers planted tree trunks in open ground to hold them back. They were called "barreaux" (in English, bars). The vineyard is managed with the use of sustainable growing techniques for treatments, and is HVE certified (High Environmental Quality). It is a hot and south/south-west facing plot of vine. Vines are protected from winds by the hill surrounding the "clos".

Geology : Soil made from marls with few limestone

KNOW-HOW

Harvest : Harvesting is made by hand. Grapes are harvested and put in boxes, then protected in a temperate room before vatting. Any berry where rot is present will be rejected, so as to only work with healthy grapes.

Wine making : After destemming, berries are put into stainless steel vats. Fermentation lasts 10 days around, and is controlled thanks to a water belt, enabling to regulate each vat's temperature. Treading is made by hand once a day. After fermentation, wine is hosted in barrels for a year, before bottling.

Production : Around 1 150 bottles/year

TASTING AND PAIRING

Tasting : With its bright ruby colour, this wine provides fruit aromas like cherry, redcurrant, and woody notes developed in the nose. With a beautiful mouthfeel, this wine is warm and pleasant to drink.

Wine and food pairing : Rump of veal with ceps, piece of deer meat with sauce, Pont-l'Évêque and Morbier cheeses

Service temperature : Between 16 and 18°C

Aging potential : 10 years

Product may differ from the bottle shot

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