



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

MERCUREY 1^{ER} CRU 'Les Champs Martins'



TERROIR

Appellation : Mercurey Red 1er Cru "Les Champs Martins"

Grape variety : 100% Pinot noir

Vineyard : It is located on the south-east facing hill, near "Les Combins", north of the village of Mercurey. It used to be grain fields which belonged to the Martin family. The vineyard is managed with the use of sustainable growing techniques for treatments, and is HVE certified (High Environmental Quality).

Geology : Very calcareous and clay-based soil.

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 at least before bottling.

Production : Around 3200 bottles/year

TASTING AND PAIRING

Tasting : With its dark ruby colour, this wine provides fruit aromas like cherry, redcurrant, and spicy notes developed in the nose. It is full and silky on the palate, with a beautiful length on the finish.

Wine and food pairing : Braised lamb shoulder, "Beef Bourguignon", grilled ribs, *Fourme d'Ambert* and *Epoisses'* cheeses.

Service temperature : Between 16 and 18°C

Aging potential : 10 years

Product may differ from the bottle shot

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