



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

MERCUREY 1^{ER} CRU 'Les Combins'



TERROIR

Appellation : Mercurey Red 1er Cru "Les Combins"

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 at least before bottling.

Production : Around 2500 bottles/year

TASTING AND PAIRING

Tasting : With its bright ruby colour, this wine provides aromas like raspberries, peonies and spicy notes developed in the nose. The mouth is frank, with a fruity final note.

Wine and food pairing : Terrine, Burgundy stuffed veal cutlets, *Aligot*, *Pierre-qui-vire*.

Service temperature : Between 16 and 18°C

Aging potential : 10 years

Product may differ from the bottle shot

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