



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

MERCUREY 1^{ER} CRU 'Les Crêts'



TERROIR

Appellation : Mercurey Red 1er Cru "Les Crêts"

Grape variety : 100% Pinot noir

Vineyard : Long plot on top of the hillside, between the *Clos des Barrault* and the *Clos Voyens*. "Les Crêts" could derive from the word "Crays", which means "stony hill". The vineyard is managed with the use of sustainable growing techniques for treatments, and is HVE certified (High Environmental Quality).

Geology : Clay and very limestone 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 2500 bottles/year

TASTING AND PAIRING

Tasting : With its bright ruby colour, this wine provides black fruit aromas (black currant, black berry) developed in the nose. The palate is round and woody, with a lingering finish.

Wine and food pairing : Braised lamb shoulder, Burgundy beef, 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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