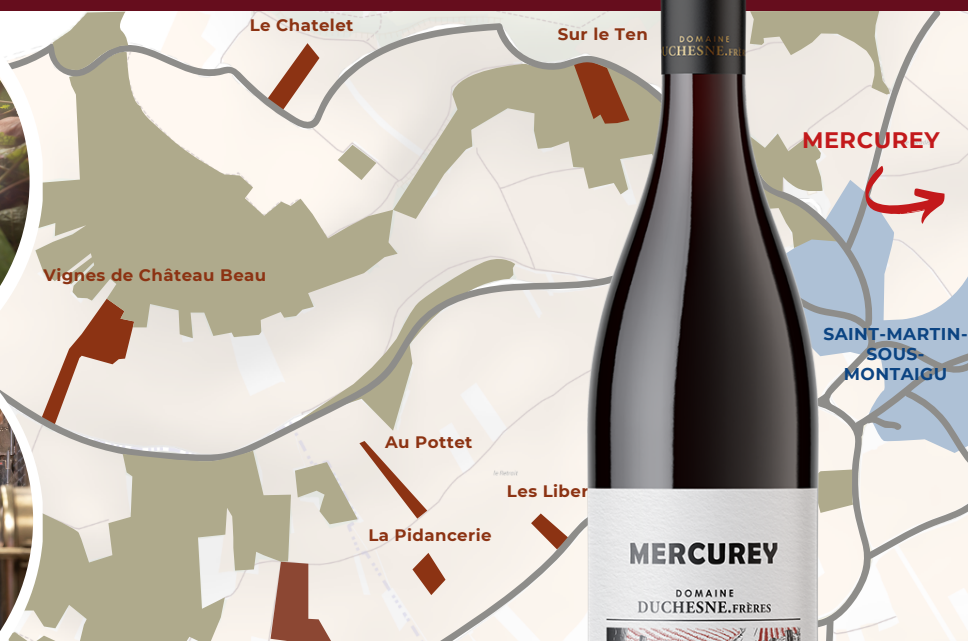


DOMAINE DUCHESNE FRÈRES

MERCUREY



Region : Bourgogne

A.O.C : Mercurey

Grape variety : Pinot Noir

Type of wine : Dry red wine

Soil : clay-limestone

THE WINERY ?

Handed down through four generations, our domaine embodies an authentic family heritage. Led by David Duchesne, our team carries on the tradition with passion. Each bottle tells the story of our winery and the prestigious Côte Chalonnaise.

Vinification :

The harvest is mechanised, followed by a modern sorting table to select the highest quality bunches and prepare the grapes for fermentation and then exclusively for the pumping-over phase (no punching of the cap). The wine is matured in vats.

Wine tasting :

This Mercurey has an intense ruby colour. On the nose, subtle aromas of red fruit and spices blend harmoniously. On the palate, it offers a fine structure with supple tannins and a long finish.

Wine pairings :

This wine goes perfectly with grilled red meats, roast poultry, mature cheeses and mushroom-based dishes.