Noble Selection 1370 Boulevard Rosemont Montréal, QC H2G 1V4 (514) 989-9657



DOMAINE MICHEL JUILLOT

\$42.50

* Suggested retail price

Mercurey 2021



	Product code	573402
\$	Licensee price	\$36.98
iid	Format	12x750ml
	Listing type	SAQ Specialty by lot
Ľö	Status	Store Only
•	Type of product	Still wine
 	Country	France
Ø	Regulated designation	Appellation origine controlée (AOC)
9	Region	Burgundy
9	Subregion	Côte Chalonnaise
	Appellation	Mercurey
##*	Varietal(s)	Pinot Noir 100 %
%	Alcohol percentage	13,5%
3	Colour	Red
۵	Sugar	Dry
	Sugar content	1.7
T	Closure type	Cork
\equiv	Aging vessel type	French oak



In Mercurey, a village nestled in Burgundy on the famous Côte Chalonnaise, the Michel Julliot Estate, which has existed for four generations, cultivates 30 hectares of vines producing a large selection of the best "climats" Mercurey has to offer as well as several Côte de Beaune crus.

TASTING NOTES

The wine displays a bright, sustained ruby color with a bluish hue. The nose and palate beautifully express the Pinot Noir's character, with its red fruit bouquet (blackberry, raspberry and black cherry aromas). A very round, harmonious wine with slightly firm tannins (which is a positive sign for its future), perfectly expressing its terroir. The wine can be enjoyed in its youth, but it also has a nice ageing potential.

PRODUCT NOTES

The Pinot Noir vines were planted in 1958 at a density of 10,000 vines/ha on clay limestone soils, oriented south-east and south-west. Yielding is 44hl/ha.

Manual harvest – Selective picking on sorting table – Full bunches in the press – 12 hours settling of the big lees – Fermentation 50% in oak barrel and 50% in oak cask – Temperature control – Natural yeast.



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