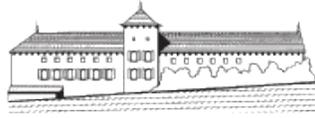


DEMESSEY



MERCUREY 2011



HISTORY

Domaine Belleville is located in Rully in the heart of the Côte Chalonnaise. It owns and looks after 80 acres of vineyards. Rully and Mercurey are located in Côte Chalonnaise. The rest of the vineyards are located in Côte d'Or : Santenay and Puligny-Montrachet (Côte de Beaune) and Chambolle-Musigny and Gevrey-Chambertin (Côte de Nuits). The Domaine covers the 3 major wine production areas of Burgundy which indicates a unique Domaine.

REGION

Côte Chalonnaise, Burgundy, France

VARIETAL

100% Pinot Noir

VINEYARDS

The plot is located on a gentle slope facing South-East on a brown clay and limestone soil. Yields : 38 hl - green harvesting - a significant amount of work is conducted at the earth level (plowing, scraping, weeding) in all of our vineyards.

WINEMAKER

Charles Nebout

WINEMAKING

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the color. Alcoholic fermentation in open vats and maturation for 11 months in French oak barrels (15 % in new oak barrels).

VINTAGE

The year 2011 has faced "extreme" weather conditions with a very harsh winter and a very early spring. At end of May, the vine was almost a month ahead of the 2010 vintage. The summer was however relatively rainy. In the end, we have collected (over 8 days of harvest) exceptionally healthy and tasty grapes to enable us to offer fresh and pleasant wines.

TASTING NOTES

Nose: Open bouquet of red and black cooked fruits (strawberry, blackberry) with a touch of spices and chocolate on the second nose. Palate: Clean attack, round and structured, firm with loads of intensity. The Pinot Noir fruit lingers in the mouth long after drinking it.

TECHNICAL INFORMATION

pH: 3.25
Total Acidity: 3.87
Residual Sugar: <1
Alcohol: 12.5%
Production: 1200 cases
Ageing Potential: 4-6 years