

# 2023 Mercurey 1er Cru Clos des Barraults Rouge, Michel Juillot



**Country:** France

**Region:** Burgundy

**Sub-Region:** Côte Chalonnaise

**Grapes:** Grape Pinot Noir 100

**Tasting Note:**

Classic Mercurey Premier Cru, a concentrated rush of fruit on the palate and an appealing woody perfume on the nose; cherries and redcurrants blend with cedar and oak, to exciting effect.

**Winemaking:**

Manual harvest. Crushing, with 100% destemmed and fermentation in open fermentor. Pumping over and punching of the cap 1 to 3 times a day - 12 to 16 days vatting. Temperatures control. 18 months in oak barrels, with 30% new oaks. First racking after malo-lactic fermentation, then after all six months periods. No fining. Polish-filtration before bottling, if necessary.

**Food matching:**

Roasted mallard's aiguillettes and duck leg salmi with bilberries.

|                      |                                  |
|----------------------|----------------------------------|
| <b>Code</b> A5656123 | <b>Practice</b> No               |
| <b>Product</b> STILL | <b>Style</b> Red, Warm and Spicy |
| <b>Organic</b> No    | <b>ABV</b> 13.50 %               |
| <b>Biodynamic</b> No | <b>Closure</b> Natural Cork      |
| <b>Egg / Milk</b> No | <b>Bottle Size</b> 75cl          |



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23 Cumberland Avenue  
NW10 7RX | London  
[www.enotriacoe.com](http://www.enotriacoe.com)