



## Domaine Theulot Juillot 'Vieilles Vignes', Mercurey 2018



REGION	Mercurey A.O.C.
GRAPES	100% Pinot Noir
VITICULTURE	Organic farming
VINICULTURE	Fermentation in temperature controlled tanks. Aged in 85% one and two year old barrels. Lightly filtered prior to bottling.
SOIL	Chalky
ALCOHOL	13%

Founded by their grandparents at the beginning of the century, Domaine Theulot Mercurey now stretches across 12 hectares. The vineyards, located in the splendid commune of Mercurey, have the advantage of being farmed and operated by family members who continue to preserve the methodology set forth by the generations of 1er cru winemakers that came before them. It is thanks to Emile Juillot whose hard work and knowledge of the surroundings originally brought this property to such an esteemed position. In 1987, the property was inherited, quite uniquely, to a female in the family: Emile's grand-daughter, Nathalie has taken over operation duties and is currently the director of the estate.

The Pinot Noir for this wine is grown in three specific plots, where the vines range in age: the first were planted in 1955, and the youngest were planted in 1970.

There are 3 slopes with 3 distinct personalities... The gently sloping southward facing hillside at 316 meters on loamy soil gives depth to the wine; the slope close to the village, also with a southern exposure at 250 m with Bathonien chalky soil brings complexity. Finally, the third slope, situated at 273 m with chalky outcrops, gives the wine finesse and fruitiness.

These vineyard sites are farmed without the use of herbicides; rather they are cultivated with ploughing and natural vegetation. The strict control of the yield is therefore somewhat left to nature but also due to the lots' altitudes. At more than 300m altitude, the northern climate does not allow for such a heavy yield; thus only about 40hl/ha is our maximum harvest. After a thorough selection of the grapes, the vinification that follows is typical in the Burgundian sense: daily pigeage and remontages and a long cool maceration...

The wine is transferred to barrels (less than 15% are new) for 12 months, then lightly filtered before bottling.