

Mercurey rouge 'Les Caudroyes'

COUNTRY

France

REGION

Burgundy

GRAPE

Pinot Noir

VINTAGE

2021

ABOUT THE DOMAINE

Domaine MIA is one of the largest estates of the Côte Chalonnaise, covering 18 hectares, and cultivated exclusively organically. Its history dates back to 1860 and the heirs have ensured sustainability over decades. Owner of the estate, Mia Subotic, is the bearer of new impulses. Discovering David Duband's winemaking style was a revelation for Mia and it was natural to choose him to vinify the Estate's wines as they share common values, know-how and precision. Domaine MIA provides constant care of the vines throughout the year based on the principles of organic cultivation, oriented towards biodynamics. This ancient method of vinification in whole harvests is renowned for producing silky, airy and harmonious wines.

WINEMAKING

The vines are harvested manually, and use a whole cluster winemaking method (up to 40% of whole bunches) which means that the grape is not separated from its stalk, giving wine a greater structure. The pressing process lasts between 13 and 14 days, during which takes place between 4 and 6 grape stomping and some remontages. The 100% natural fermentation takes place using indigenous yeasts from our terroirs. Aging, in underground cellars, lasts between 12 and 13 months. It is made in French oak barrels, 25% of which are new, from 4 complementary coopers.

TASTING NOTES

Les Caudroyes rouge is a wine with lively and fresh accents. It lights up with a luminous purple colour, deploying an intense and straightforward scent of red fruits, with a very slight memory of spices. Its coated tannins deliver a fleshy and generous impression on the palate. It will magnificently enhance earthy flavours like a mushroom pie or beef bourguignon. On the cheese side, a Brillat-Savarin will be the perfect match and to finish on a sweet and slightly acid note, a red fruit crumble is ideal.



TECHNICAL NOTES

Alcohol by volume
13%