

THE
OXFORD
WINE
COMPANY

Mercurey, Domaine Adélie, Albert Bichot

£26.50



Vintage: 2016

Bottle Size: 75cl

Alcohol %: 13%

Country: France

Description: The nose is redolent with wild and fruity aromas with notes of wild berries, plum and peach. The mouth is full of sweet red and black fruits and is fleshy and velvety and very suave. The finish is long and satisfying.

Cepages: Pinot Noir

Group: Burgundy

Sub group: Côte Mâconnais & Côte Chalonnais

Colour: Red

Closure: Cork

Producer: Maison Albert Bichot

Website:

Organic/Bio Status:

Food / cocktail match: The simplicity of this wine will perfectly accompany your aperitifs with friends: tapas with chorizo, cured ham or Corsican dry sausage for example. For drinking with a meal savour this red Mercurey with braised beef, couscous and tajine.

Food / cocktail recipe:

Press

Awards

Other Info: Mercurey is named after the roman temple built here to honour the god Mercury. With 1,600 acres, 85 "village" vineyard parcels and 32 premier crus, the Mercurey appellation is the largest of the Côte Chalonnaise appellations. The most recent addition to the family of Albert Bichot

estates, the Domaine Adélie covers 11 acres for 2 of its flagship appellations: Mercurey and Mercurey premier cru. The soil is rich in clay and well-drained due to its stony character. The bedrock is compact limestone with a few predominately marly limestone zones.

Bichot practise sustainable viticulture, based on observation, prevention and paying attention to the complex balances found in nature. The soil is maintained responsibly, it is judiciously ploughed and fertilized using organic matter. They also encourage manual labour that boosts the plants' natural defenses.