

♥Tasting notes

Le Clos l'Evêque is the most well-known 1er Cru of Mercurey by its surface (21ha), but also by the regularity of its quality. It is also the most "Côte de Beaune" of the Mercurey with notes of raspberry and quite pronounced floral aromas (violet).

&Food pairing

Balanced, our Clos l'Evêque accompanies an entire meal; you will have the most beautiful harmony of Pinot Noir in Burgundy

Clos l'Evèque Red

Domaine de Suremain - Mercurey 1er Cru Red,Mercurey 1er Cru



100 % Pinot Noir

□ HISTORY

In the heart of Burgundy, the Domaine de Suremain is a sevengeneration Burgundy family estate located in the center of the village of Mercurey at the Château du Bourgneuf. Its 18 ha estate is planted with Pinot Noir for the Mercurey Rouges appellations and Chardonnay for the Mercurey Blancs. The vines are worked in a rational way in order to preserve the natural environment as much as possible. Harvesting is done by hand and vinification is carried out raw by vintage. The Mercurey appellation is the most renowned of the Cote Chalonnaise, and one of the most important appellations of Burgundy. Mercurey is named after the messenger of the Gods of the Roman mythology, Mercury because the Romans have dedicated a temple said to be built on the site of its church

VINEYARD

Eastern slope on clay and limestone soils (granular). Vines: 2 ha

WINEMAKING

The Harvest is done by hand. Vinification is carried out individually for each cru in open barrels of 50 to 100 hl with a complete destemming, punching of the cap is done each morning and evening. The fermentation time is 8 days for the Mercurey, 15 days according on the Cru, the vintage and the quality of grapes. Aged in oak barrels (10 à 15 % in new barrel). Bottling 18 months after the harvest.

PRESS

Current and upcoming vintage ratings :

2020 91 VINOUS

2019 92 Wine Enthusiast

2018 92 Wine Spectator

Previous rating

2017 92 Wine Spectator2017 92 Wine Enthusiast

92

2018

Cherry, blackberry and sweet spice flavors mark this opulent yet solidly built red. It's concentrated and generously proportioned, with a firm, mouthwatering finish. Drink now through 2032.

Wine Spectator Wine Spectator