

DOMAINE ALAIN & RAPHAËL CORCIA Mercurey Rouge 'En Grillot' 2021

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Provenance: Mercurey, Burgundy **Grape Variety:** 100% Pinot Noir

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Pairing: Beef rib steaks, braised lamb, roast pork, mild, soft cheeses or aged versions

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Serving: Temperature: 14-15°C



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Vineyard Cultivation:

The estate previously known as Domaine de la Vieille Fontaine, was taken over at the beginning of 2021 by the Corcia family. Alain Corcia is a successful négociant based in Savigny les Beaune, specialising in the marketing of great Burgundy wines for over 35 years. Raphael, the youngest son, is the key driver for the takeover of the domaine and is in charge of both the work in the vineyard and in the cellar. Raphael is bursting onto the scene with the 2021 vintage, showing his skills through reimagining the method of cultivation for these vines through biodynamics. These vines are the oldest on the Domaine and utilises high canopy works.



Vinification:

No use of tractors in the vineyards, it is all done by hand or horses to plough. In the winery, some whole bunches are retained and macerations are long.



Tasting Notes:

Textural and charming, the 2021 Mercurey En Grillot delivers aromas of cherries, sweet berries, kirsch, spices and rose petals, followed by a medium to full-bodied, ample and fleshy palate that's giving and enveloping. 89-91 pts, William Kelley - Wine Advocate.



Marly calcic soils of Oxfordian limestone



Method: Organic

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