

# DOMAINE ALAIN & RAPHAËL CORCIA Mercurey Rouge 'Le Clos Pontot' 2021

01

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

02

03

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

## 04

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.



## 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:**

A monopole for Corcia, the 2021 Mercurey Le Clos Pontot exhibits aromas of sweet plums and spices mingled with hints of forest floor. Medium to full-bodied, fleshy and textural, with bright acids, powdery tannins and impressive concentration for the vintage, it's a characterful wine in the making. 88-90 pts, William Kelley - Wine Advocate.



**Soil Type:** Marly calcic soils of Oxfordian limestone



Method: Organic

Trade Portal www.closcachet.com.au Instagram: @closcachet

