



TUPINIER-BAUTISTA

**MERCUREY
VIEILLES VIGNES**



WINE DESCRIPTION

From grapes grown on 1 hectare of vineyard.

Soil: Clay and limestone

Exposure: South-east facing slope

Age of Vines: 50 years old

Yield: 30hl/ha

Production: 4500 bottles

Vinification:

Picked by hand, sorted in the vineyard. Completely destemmed. Fermentation on the skins for 15 days. After racking and pressing the wine is aged in oak barrels for 11 to 12 months. 50% new casks, the rest is one or two years old.

TASTING NOTES

Very fruity wine: a stew of red berries, ripe black fruit (blackberries), wild berries and blackcurrant.

Drink with a Bresse chicken on a bed of potatoes, or duck breast deglazed with cassis mustard.



www.domaine-tupinier-bautista.com

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The abuse of alcohol can harm your health, consume in moderation

