

— D O M A I N E —
M I C H E L
B R I D A Y



„Bourgogne Rouge”

Terroir

Located in the town of St Martin sous Montaigne (Mercurey Appellation), the clay soils of this parcel of hillside, nevertheless benefit from the structure of the cru.

They are deep and rich.

- Area : 0.75 Ha
- Age of vines : 30 years on average

Winemaking

After manual harvesting in small crates, the grapes are sorted in the cellar by a dedicated team. They are then de-stemmed to keep only the berries. A period of pre-fermentation maceration (from 3 to 8 days according to the vintage) makes it possible to extract the first aromas. Fermentation takes place thanks to the indigenous yeasts (no addition). Vinification is spread over 15 to 20 days in total, so as to give a certain structure and a gourmand profile. After racking, the grapes are put in oak barrels (10% new).

Tasting

Burgundy red, thanks to shorter vinification, develops aromas of red fruits, cherry, raspberry. The mouth is gourmand, on crunchy fruit. It does not lose any of the estate touch with beautiful structure.

