



MERCUREY 'LA FRAMBOISIÈRE'

PRODUIT

Domaine Faiveley's Mercurey « La Framboisière » is an iconic cuvée from the Côte Chalonnaise region, and one of the House's best-known monopolies. Located in the heart of the Mercurey appellation, the « La Framboisière » plot lies on deep clay-limestone soils, perfectly suited to the expression of Pinot Noir. This unique terroir produces a wine that is at once rich, structured, and distinctive.

The vinification is carried out with great precision: gentle maceration, controlled fermentation, and partial aging in oak barrels to bring finesse and complexity without masking the freshness of the fruit.

On the nose, « La Framboisière » seduces with intense aromas of red fruits—raspberry, morello cherry—accompanied by floral notes and a slight hint of spice. On the palate, the wine is supple, full-bodied, and silky, with beautiful concentration and an elegant finish supported by fine tannins.

Ideal with white meats, roast poultry, or dishes in light sauces, this Mercurey perfectly reflects the Faiveley style: precise, sincere, and deeply respectful of its terroir.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Fruité		Boisé



IDENTITÉ

Région viticole / Pays	Bourgogne / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	13,0%
Potentiel de garde	2 ans
Cépages	Pinot Noir