BURGUNDY

MERCUREY PREMIER CRU: DOMAINE NARJOUX-NORMAND CLOS DES MONTAIGU RED

Domaine Narjoux-Normand

TASTING NOTES

Rich and harmonious, this powerful tannic wine made from 40 year old vines presents red fruit aromas in its youth. Refined, medium to full bodied but with a beautiful balance.



WITH FOOD

Game

VINTAGE	2023
REGION	Burgundy
APPELLATION	Mercurey Premier Cru
GRAPES	100% Pinot Noir
KEEPING	Drink within 4 to 10 years of bottling.
VINIFICATION	Manual harvest, sorting in the vineyard. De-stemming 50% to 100% depending on the year (separation of logs from the cob/stem). Maceration and alcoholic fermentation of varying length depending on the vintage, with monitoring by an oenology laboratory. Aged for 12 months in oak barrels (aged 3 to 6 years), followed by 8 to 10 months in vats.
BOTTLE	75cl
VOLUME	14.5%

DOMAINE NARJOUX-NORMAND

A family farm of 14 hectares for many generations. Operations have been managed by Mr. Frantz Normand since 1999, but since 2020 his son Antoine has shared management with a view to its future total takeover.

The estate has been HVE level 3 certified since the 2020 campaign. The vines are ploughed exclusively without the use of herbicides. The wines are aged for a minimum of 12 months in barrels with, for certain vintages, blended in stainless steel vats in order to properly homogenize the vintage.