



THE VINTAGE

2017 is an early vintage. Harvests started on August 29th, the grape clusters were dense and compact thanks to excellent flowering in late May. Favourable climate conditions gave charm and generosity to the wines. 2017 is a classic style of vintage that can also be enjoyed in its youth.



APELLATION DESCRIPTION

La Framboisière has been one of the Domaine's monopoles since 1933 and produces very distinctive wines: intense red fruit aromas and a pleasant minerality. Our Mercurey vat house is named after this iconic parcel.

Exposition : East
Soil : Shallow clay-limestone soils
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 10 ha 60 a 55 ca - (26,21 Acres)
Years the vines were planted : 1949, 1964, 1965, 1968, 1990, 2010



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are pumped over twice daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 15 to 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 13 to 14 months in French oak barrels (20% of which are new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

This wine reveals a powerful, fruity nose combining rich notes of red and black fruits and a subtle hint of oak. La Framboisière offers a powerful palate dominated by crunchy red fruits. Its velvety tannins and exceptional length make it a pleasure to drink!

Serve with : Beef wellington, game stew with chestnuts, capon with morel mushrooms, lemon and chocolate cake

Serve at : 14°C to 16°C

Cellaring Potential : 4 to 8 years