

# DOMAINE MICHEL BRIDAY



## TERROIR:

This is one of the last plots to have joined the range of the estate from 2016 since the first vintage dates. The vines were planted in 1990 by Stéphane himself (the wine was not bottled at the estate until then). The soil is clayey, and quite deep: 40cm-50 cm. Oriented to the east and pruned according to the Cordon de Royat method (to limit their vigour), the vines give small clusters of beautiful maturity, provided there is no rush in harvesting them.

Area : 0.46 hectares

Age of vines : 28 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. Fermentations take place thanks to the indigenous yeasts (no addition). Vinification is spread over 20 to 25 days in total, so as to give good structure and good ageing potential. After racking, the grapes are put in oak barrels (25% new).

## TASTING NOTES:

While the Rully appellation often offers expressive bouquets, even when the vintage is young, Mercurey takes a little more time to blossom. Patience is rewarded by great aromatic complexity on the small red and black fruits (blackberry) but also a floral touch (rose). On the palate, a solid tannic structure gives it structure and excellent ageing potential.



Vegan  
practicing

