

## Domaine Mia Rully Mercurey rouge 'Clos La Marche'

### COUNTRY

France

### REGION

Burgundy

### GRAPE

Pinot Noir

### VINTAGE

2019

### ABOUT THE DOMAINE

Domaine MIA is one of the largest estates of the Côte Chalonnaise, covering 18 hectares, and cultivated exclusively organically. Its history dates back to 1860 and the heirs have ensured sustainability over decades. Owner of the estate, Mia Subotic, is the bearer of new impulses. Discovering David Duband's winemaking style was a revelation for Mia and it was natural to choose him to vinify the Estates wines as they share common values, know-how and precision. Domaine MIA provides constant care of the vines throughout the year based on the principles of organic cultivation, oriented towards biodynamics. This ancient method of vinification in whole harvests is renowned for producing silky, airy and harmonious wines.

### WINEMAKING

The vines are harvested manually, and use a whole cluster winemaking method (up to 40% of whole bunches) which means that the grape is not separated from its stalk, giving wine a greater structure. The pressing process lasts between 13 and 14 days, during which takes place between 4 and 6 grape stomping and some remontages. The 100% natural fermentation takes place using indigenous yeasts from our terroirs. Aging, in underground cellars, lasts between 12 and 13 months. It is made in French oak barrels, 25% of which are new, from 4 complementary coopers.

### TASTING NOTES

Clos La Marche is characterized by great minerality, elegance and lightness. Garnet in colour with purple reflections, its bouquet exudes aromas of red fruits. The first impression on the palate is worthy of a Premier Cru. The finish is long and fresh – one of a balanced wine with silky tannins. It will express all its aromatic temperament in the company of a «pâté en croûte», a piece of Charolais or a cheese from Cîteaux and can also accompany a tasty chocolate fondant.



### TECHNICAL NOTES

**Alcohol by volume**  
13%