



LES CAUDROYES

MERCUREY

APPELLATION D'ORIGINE CONTRÔLÉE

GRAND VIN DE BOURGOGNE

Domaine MIA is softly militating to unite the best of two worlds, the cultivation traditions of its land, patient and wise, and avant-garde viticulture inspired by biodynamics. A whole virtuous ecosystem where the quality of the wine depends on the good manners adopted between the land and the people. A demanding attention to detail and every moment, from the vine to the cellar.

## TERROIR

Mercurey Les Caudroyes (“caudroye»» means in Old French hazel tree) is the result of a very calcareous soil which flourishes sheltered from the sun, since exposed to the north, and enjoys a beautiful freshness despite the rising temperatures. Its deep soil contains large pebbles from marl and bears vines of 40 years of average age, of which 50 ares were planted in 2013.

## WINEMAKING

The vines are harvested manually, and we use a whole cluster winemaking method (40% of whole bunches) which means that the grape is not separated from its stalk, giving wine a greater structure. The vatting process lasts 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. Ageing, in underground cellars, lasts 13 months. It is made in French oak barrels, 20% of which are new, from 4 complementary coopers.

## 2020 VINTAGE

A generous vintage both in quality and quantity. A balanced year between rain and heat and a beautiful expression of the complexity and diversity of our terroirs resulting in wines of great finesse.

## TASTING

Les Caudroyes is a wine with lively and fresh accents. It lights up with a deep garnet color and a complex perfume of small red fruits and spices. On the palate, subtle woody notes bring a beautiful energy, while precision and elegance, leading to a fresh and long finish.

It will magnificently enhance earthy flavors like a mushroom pie or beef bourguignon. On the cheese side, a Brillat-Savarin will be the perfect match and to finish on a sweet and slightly acid note, a red fruit crumble is ideal.

750 ML  
13% VOL.



Organic wine  
Certified by ECOCERT  
FR-BIO-01 Agriculture France

Eco-responsible packaging: cork from sustainable economy, recyclable aluminium cap, FSC certified paper label and non-polluting inks.

