

Domaine du Château Philippe le Hardi,  
**Mercurey Rouge 1er Cru `Les Puillets` 2022**  
Mercurey, Burgundy, France



The Domaine du Château



## PRODUCER

Domaine du Château Philippe le Hardi (formerly Château de Santenay) was once the majestic stately home of the first Duke of Burgundy. Philippe le Hardi received his duchy from his father, the King of France, and became famous for banning the cultivation of Gamay in the Côte d'Or, saying in his edict of 1395 that only Pinot Noir could be used in the production of red wines from the already fabled slopes. The magnificent Château has a flamboyant multi-coloured tiled roof 'en tuile vernissée de Bourgogne'. Despite the property's long history, it fell on hard times until it was taken over by French bank Crédit Agricole in 2010. The current owners have invested heavily in the estate over the past decade, building a new cuverie in 2014 and bringing in talented winemaker François des Moutis as Chef de Cave. François is focused on revealing the quality of the domaine's single-vineyard sites through sensitive winemaking.

## VINEYARDS

'Les Puillets' vineyard is located on a south-west facing hillside slope in the appellation of Mercurey. The average age of the vines is 35 years old and the soils are rich in clay, while the presence of limestone and marl gives the wines power and a beautiful structure. The vineyard is certified as 'Terra Vitis' and is cultivated sustainably without the use of pesticides.

## VINTAGE

The 2022 vintage emerged from one of Burgundy's most challenging years, marked by frost, four successive heat waves, and widespread drought. A slightly delayed budburst proved fortuitous, protecting the vines from spring frost damage. Despite the extreme conditions and water scarcity, the deep-rooted vines were able to draw on water reserves, retaining elegance and freshness despite the challenging conditions.

## VINIFICATION

Upon arrival at the winery, the grapes were cold soaked for seven days at 8°C to extract colour and flavour from the skins. Temperature-controlled fermentation lasted 12-14 days with daily pumping over and punch downs, finishing with a rack and return, or 'délestage', to extract fine-grained tannins that give the wine structure and length. The wine was then aged in oak barrels, 30% new, for 18 months.

## TASTING NOTES

This wine is a deep garnet in colour. The nose is intense with aromas of ripe raspberry and black cherry. It is powerful on the palate, with flavours of red fruits and soft spices that fill the mouth, beautifully balanced by elegant tannins that linger on the finish.

Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>François des Moutis</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>1.7g/L</b>
Acidity	<b>5.9g/L</b>
Wine pH	<b>3.42</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>