

## DOMAINE DU MEIX-FOULOT (MERCUREY)

**2017 Mercurey red 88**

**2017 Mercurey "1er" red 89**

**2017 Mercurey "Clos du Château de Montaigu" 1er red 89**

**2017 Mercurey "Les Saumonts" 1er red 90**

**2017 Mercurey "Les Veleys" 1er red 89**

**2017 Mercurey white 88**

Agnes Dewé-de-Launay, who directs this 20 ha domaine, told me that 2017 "produced very charming reds that are built on their fruit. Thanks to the clement conditions we were able to pick slowly over 14 days and brought in clean and ripe fruit where the yields were reasonable but not high and certainly not as good as they were in 2018. The skins weren't particularly thick and the colors didn't come especially easily during the vinifications. As to the wines, they relatively easy-going and should be approachable young but should have no problem aging over the mid-term." The 2017 reds were bottled between December 2018 and March 2019 while the long white was bottled in August 2018. I would further note that the domaine prefers to present their bottled wines and that is why the 2018s are not reviewed. They will be covered next year. (Rosenthal Wine Merchant, [www.madrose.com](http://www.madrose.com), NY, USA; Direct Wine, [www.directwine.co.uk](http://www.directwine.co.uk), New Generation Wines, all UK).

### White:

**2017 Mercurey:** (with ~50% declassified 1er juice aged in 30% new wood). A mildly toasty nose possesses a whiff of the exotic on the petrol-suffused white peach, lychee and melon aromas. The nicely rich and textured medium weight flavors possess an opulent, indeed almost oily texture before concluding in an agreeably dry if mildly warm finale. 88/2020+ **Burghound.com October 2019**

### Reds:

**2017 Mercurey:** (raised in 40% wood with the remainder in stainless). An airy and really quite pretty nose features notes of both red and dark pinot fruit that is trimmed in soft spice and earth wisps. The vibrant and delineated middle weight flavors possess reasonably good mid-palate density on the bitter fruit pit-inflected finish that flashes a touch of rusticity. 88/2023+

**2017 Mercurey "1er":** (from Barraults and Montaigu). A very fresh nose reflects slightly autumnal leaf nuances along with a whiff of underbrush on the mostly red berry fruit aromas. There is better volume to the slightly more voluminous flavors where the supporting tannins are a bit riper on the lightly stony finish if mildly drying finish. Due to the fact that the structure seems riper this may well successfully age out and my rating offers the benefit of the doubt. 89/2024+

**2017 Mercurey "Les Saumonts":** (the vineyard sits high on the slope and is the most northerly of all the Mercurey 1ers). Here too there an autumnal leaf character to the *sauvage*-inflected red currant and softly earth aromas. The sleeker and somewhat finer medium-bodied flavors possess good precision that also characterizes the mildly tangy yet persistent finish. This will need a few years to unwind but it should gradually mature into a satisfying effort. 90/2025+

**2017 Mercurey "Les Veleys":** A slightly fresher nose reveals notes of distinctly earthy and *sauvage*-inflected dark berry fruit aromas. There is both good vibrancy and density to the caressing medium weight flavors that exhibits reasonable persistence on the rustic and mildly short and edgy finish. Note that my rating offers the benefit of the doubt that the edginess will eventually dissipate as the tannins resolve. 89/2025+

**2017 Mercurey "Clos du Château de Montaigu":** An airy and quite pretty nose is comprised by notes of red cherry, currant and softly spiced wood. The sleek, punchy and delicious middle weight flavors terminate in a mildly edgy if persistent finale that also evidences traces of rusticity and dryness. Again, note that my rating offers the benefit of the doubt that as the tannins resolve the mild edginess should round out. 89/2025+