

# Domaine Mia

France - Borgogna Côte Chalonnaise - Nuits-Saint-Georges



**Ownership/Founders** Mia Subotic

**Start of Activity** 1860

**Vitiviniculture** Certified Organic

**Hectares** 17

**Bottles produced** 100.000

## MERCUREY CLOS LA MARCHE MONOPOLE

**100% Pinot Noir**

**Production area:** Mercurey, 3.48 ha south-east facing monopole vineyard

**Terrain:** lastra calcarea, duro e profondo di appena 30 centimetri, costituito da marna nella parte superiore del Clos

**Harvest:** manual

**Vinification:** Made from whole grapes, up to 40%. spontaneous fermentation lasts between 13 and 14 days, during which time the cap is punched down 4 to 6 times and the must is pumped over several times

**Refinement:** in underground cellars for about 12 to 13 months. It is made in French oak barrels, 25% of them new, from 4 complementary coopers

**Color:** deep purple red

**Fragrance:** small red and black fruits, such as currants, slightly spicy

**Flavor:** intense and deep, great freshness and minerality, long finish

**Alcoholic Grade:** 13% vol



Domaine MIA is one of the largest organic estates in the Côte Chalonnaise and comprises six climats between Mercurey and Rully, areas rich in geological and climatic peculiarities that require targeted interventions. Each plot is tended with meticulous care, the result of continuous micro-innovations. Vinification and ageing take place in the historic cellars of Nuits-Saint-Georges. The story begins in 1860 with Clos La Marche, which remained in the same family for decades. The turning point came in 2019, when Mia took over the reins of the estate dedicated to her from her father, the previous owner. The young producer wants to impose a new style, contemporary and environmentally conscious, developing the organic approach and orienting the estate towards biodynamics. Domaine MIA is also a co-energy of talents of different ages and skills, a team that creates wines already appreciated for their quality and elegance since the first vintages.