

MERCOURI ESTATE NEWS

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Fadory: Alla



Happy New Year



Το Κτήμα Μερκούρη γιορτάζει εκατόν πενήντα χρόνια ζωής και δημιουργίας με τη συλλεκτική ετικέτα 1980 φιαλών που είναι παραγωγή του σημερινού τμήματος του αρχικού του αμπελώνα.

Editorial

It's that time of year again, the start of a new year. By now we've hopefully had a chance to get some rest over the festive holidays, share time with family and friends, look back on the year that has just ended and set new goals...but at this time of year there is also an inner hope that our society will continue to develop and blossom.

With this in mind, it is interesting to compare ourselves with the humble vine. Apart from the branches, the green leaves, the flowers and the grapes, there are always the "dormant buds". Often hidden, but always there, waiting for their chance, their opportunity to bloom. It's time to make conscious, purposeful efforts. It's time to exhibit optimism, show patience and have hope and.

It's time to wish you all a Happy New Year! Or as we Greeks say, ΚΑΛΗ ΧΡΟΝΙΑ, ΧΡΟΝΙΑ ΠΟΛΛΑ!

January 2014

Agricultural News

During winter the grapevines are resting. However, the same cannot be said for the wine-makers and vineyard workers. As soon as harvest had finished and as the days became slowly colder, there were plenty of vineyard tasks to be carried out. Before the first raindrops appeared, we managed to finish some necessary work, like soil tillage, so that the ground was in good condition for the forthcoming growing season. We also started the first phase of pruning; a very important part of the annual life-cycle of the vine, influencing greatly the next vintage in terms of quality and quantity of the harvest, but also essential for the health of the vine in future years.



In contrast, for our olive trees the months of November and December are when they are "alive" (as long as there is production of course!). Olive harvesting (by hand) is followed by pruning and removing of the old and damaged branches; again part of the natural life-cycle of the trees and essential for their future health. Mercouri Estate's olive harvest this year has been small; this is true also for the rest of our region. With our extra virgin olive oil enjoyed all over the world, we hope that we will be able to cope with the expected demand!



Trading News

- December as a holiday month, is always a demanding period in trading terms, especially for red wines and the domestic Greek market. In spite of the current challenging climate domestically, wine is (and always will be) a well respected and more than welcome gift choice.
- Mercouri Estate, having already finished bottling this year's vintage of the whites "Foloi", "Kallisto" and the rose "Lampadias", added three new wooden cases to our gift selection range. Two stunning cases for one and two bottles as well as a new design for a six bottle case with handle have been available since December 2013. These high quality wooden cases are supplied by an exceptional Greek company, G&V Papaderos. Be sure to keep an eye out for our Christmas 2014 newsletter, for more gift ideas!



• After the recent releases, the current portfolio of Mercouri Estate is configured as follows::

Domaine Mercouri 2010 Domaine Mercouri Cava 2010 Avgoustiatis 2009

Refosco Mercouri 2011 Daphne Nera 2011 Lampadias 2012 (Grenache rouge, Syrah) Lampadias 2013

(Avgoustiatis, Agiorgitiko)

Foloi 2013 Kallisto 2013 Coma Berenices 2012 Belvedere 2011

Chortais 2006

Mercouri Estate Olive Oil

2013/2014



Presentations

Mercouri Estate has many long-standing, global partners and distributes its products throughout Europe, United States, Asia and Australia. One country of note and currently a very dynamic market for our wines is Switzerland. Old friends and colleagues of many years have done, and continue to do, an excellent job promoting Mercouri Estate products. While Switzerland, is a small country in terms of size and population, its appreciation of quality wines makes it one of our best markets at present.

Between November 27th - December Ist, Vassilis Kanellakopoulos, along with Christos Charalambides, our agent in Switzerland, presented Mercouri Estate and its products to a range of wine-lovers in some of the Zurich's favorite restaurants, wine bars and wine cellars.

In particular, presentations and tastings took place at the restaurants "Zum Griech" (owner John Kapetanidis), "Blockhus" (Pierre Sobkowiak), "Schloessli" (Panagiotis Deligiannis), "Tavernaki Kalymnos" (Gregory Ninis), "Apollo" (Christos Ntizeris) and at "VP Catering" (VasoPapathanasiou).











Visits

Although students' from local schools in Ilia can't, in the strictest sense due to their age, fully participate in a program of wine culture (!), there are a plenty of other opportunities for our young visitors to learn and have fun in our wonderful surroundings.

It is a tradition for Mercouri Estate to extend our warm hospitality to the pupils of local schools and kindergartens and to their teachers and assistants who visit us before the Christmas holidays. Our fascinating museum of old agricultural and farming tools transports them back in time, while the tour of the wine making facilities and the old winery building, (including the spooky tunnel to the underground cellars) allows them to see a family business that has been part of the local landscape for I50 years. Finally, the beautiful natural surroundings allows the youngsters to let off some steam. All of this takes place under the watchful and enthusiastic eyes of our two resident (and expert) guides and storytellers, Christos Kanellakopoulos and Zaharoula Nanou, who bring Mercouri Estate to life for our young visitors.

A special mention of thanks to the 5th kindergarten of Pyrgos City, who returned our hospitality in the form of albums and craft projects from their young pupils; a small sample of which follows here.





The Mercouri Estate "Family"

We are fortunate to have friends and colleagues all over the world, who in some way or another are considered to be part of the Mercouri "Family".

They say that the Celts, among other northern Europe peoples, are those who have the most "Mediterranean temperament." Chris Carr, is a very good friend of Mercouri Estate in faraway Scotland, and who, for three years was in charge of Estate's wine tourism programme and has distinguished himself for his endless flow of ideas, his organizational skills as well as his artistic concerns and of course his humour. In December 2010 he returned to his homeland, while continuing to help us whenever we need him; he currently helps edit the English language version of the newsletter.



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