

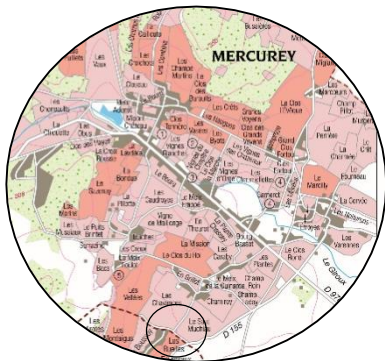


Château de Chamirey

MERCUREY ROUGE PREMIER CRU

Cuvée 'Les Cinq'

2014



THE CUVÉE

Thank to the great vintage 2009, Bertrand, Amaury and Aurore Devillard, Marquis de Jouennes' heirs, decided to create a unique cuvée named '**Les Cinq**' ('The Five'). The best barrels (burgundy barrels of 228 liters) from the five Premiers Crus red of Château de Chamirey have been selected and blended to make this prestigious cuvée. They all come from the best Premier Cru of the village of Mercurey : **Les Ruelles monopole ; En Sazenay ; Clos du Roi ; Clos l'Évêque and Champs-Martin.**

WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. Grapes are previously partially destemmed. Then full maceration lasts for 15 days during which we'll use only pigeages (punching the cap). Intensity and numbers are lead to the concentration of tannins, perfumes and colour.

Alcoholic fermentation is realized with natural yeasts.

AGING

After maceration, free and press wines are separated for aging.

Aging process is taking place 100% in traditional Burgundian 228 liters barrels during 15 months. 100% new barrels.

We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

TASTING NOTES

EYE

Ruby cherry colour.

NOSE

On the fruits : kirsch, alcoholic cherry. White tobacco and peppery notes are also showing.

PALATE

Fruity with refined and delicate tannins. Smooth aftertaste with an elegant freshness.

An excellent wine for cellaring.

SERVICE & CELLARING

It can be served from now at 13-14°C or cellared for 8 to 10 years.

FOOD & WINE PAIRINGS

Excellent with lamb : rack of lamb in a crouete or roasted lamb would be great pairings. Other tasty alternatives as fish matelote, blue cheeses like

Valençay.





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17,5/20

Guide 2017



15/20

N°124 Juillet/Août 2015



14/20

Guide 2017



94/100

Top 25 producers in Côte Chalonnaise

Burgundy 2014 Special report, January 2016

Tim Atkin MW



90/100

Allen Meadows' **BURGHOUND.COM**
The ultimate Burgundy reference

« There is noticeably less wood present compared to past vintages which is to be welcomed as I have always found this wine to be over-oaked. That said, this doesn't mean there is no wood, merely that it is less evident on the mildly VA-infused nose of cool and airy red cherry, currant, earth and spice aromas. I like the sleek mouth feel of the well-detailed and minerally medium weight flavors that possess solid depth and length. Once again this is certainly attractive if not exactly picture perfect. »
»Issue 64, October 8th, 2016



94/100

WINEENTHUSIAST MAGAZINE

Cellar Selection

« This is a blend of the best barrels from the five Mercurey Premier Crus owned by the Devillard family. First produced in the 2010 vintage, the wine is now made in most vintages. It is a rich wine, bringing out the pure red fruitiness of a Mercurey and its beautifully integrated structure. It is concentrated and very dense, packed with vanilla, mint and dark coffee flavors as well as the fruit. Age this wine, at least until 2020. »

12/31/2016



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