



# Château de Chamirey

## MERCUREY ROUGE PREMIER CRU « CHAMPS MARTIN » 2013

Built in the XVII century, Château de Chamirey overlooks the vineyard of Mercurey in Burgundy's Côte Chalonnaise. In 1934, Marquis de Jouennes – Bertrand Devillard's father-in-law and Amaury & Aurore's grand-father, produced the first bottle of red Mercurey under the name of Château de Chamirey. Now the vineyard covers 37 hectares among which 15 hectares in Premier Cru reflecting the diversity of soils and micro-climates composing the Mercurey Appellation.

<b><u>Grape variety</u></b>	100 % Pinot noir
<b><u>Origin</u></b>	Burgundy – France
<b><u>Area</u></b>	Côte chalonnaise
<b><u>Appellation</u></b>	Mercurey Premier Cru « Champs Martin »
<b><u>Type of Appellation</u></b>	Village Premier Cru – 0,50 hectares (1.25 acres)
<b><u>Vintage</u></b>	2013



### ➤ **TERROIR**

Clayey and limestone soil with a predominance of clay. South facing vineyards medium-high altitude.

### ➤ **WINEMAKING AND AGING**

Grapes are harvested by hand then sorted out and totally destemmed. Maceration is made and alcoholic fermentation lasts from 15 to 18 days in temperatures' control vats, with punching of the cap. Aging is 100 % made in oak barrels with 25 % of new barrels during 15 month. Malolactic fermentation is 100 % realized. Wine is bottled in Traditional Bourgogne bottles. The cork is marked with the estate's name and the vintage.

### ➤ **TASTING NOTES**

Beautiful red garnet colour, black cherry.

The nose is powerful and dominated by spices and floral expression. A lot of finesse and delicacy.

On the palate we feel a nice softness with volume and fruitiness. Tannins are delicate and fresh. Nice aftertaste.

### ➤ **FOOD AND WINE PAIRINGS**

The Mercurey rouge Premier Cru « Champs Martin » 2013 will perfectly match with grilled red meats (beef fillet), spicy and peppery dishes and well as mature cheese (like Epoisses).

### ➤ **SERVICE AND CELLARING**

It can be served from now at 13-14° C or kept in cellar between 6 and 8 years.