

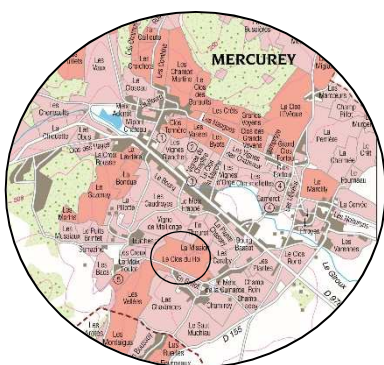


*Château de Chamirey*

# MERCUREY ROUGE PREMIER CRU

## CLOS DU ROI

### 2013



#### TERROIR

Our vineyard of Clos du Roi is divided into 4 adjacent plots planted between 1970 and 2002.

Total area: 3,089 hectares (7,629 acres)

Climat & Soil : South/South West facing concave slope. Dark brown soil with chalky borders.

#### 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 juices are separated for aging.

Aging process is taking place 100% in traditional Burgundian 228 liters barrels during 15/18 months with around 25% of new barrels.

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

#### TASTING NOTES

##### EYE

Lovely deep ruby and bright colour.

##### NOSE

Powerful and complex nose opening on black fruits aromas – blackcurrant in harmony with balsamic notes.

##### PALATE

On the palate the wine is well balanced and fresh. We feel again the black fruits predominance. Long aftertaste with smooth and fine tannins.

#### SERVICE & CELLARING

It can be served from now at 13-15°C or kept in cellar between 3 and 5 years.

#### FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru « Clos du Roi » 2013 will marvelously match with red meats (prime cut of beef, beef coast), navarin lamb, leg of lamb and fat cheeses as Brillat-Savarin, Chaource or dry cheeses as Comté and Beaufort.



Château de Chamirey

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# MERCUREY ROUGE PREMIER CRU CLOS DU ROI

2013



**16/20**



**88/100**



*Burgundy 2013 special report, January 2015*



**15,5/20**



**89/100**



*« Generous but not dominant wood serves as the backdrop for the menthol-scented aromas of red currant, dark cherry and warm earth nuances. There is excellent richness to the full-bodied, mouth coating and velvety flavors that brim with dry extract before terminating in a vibrant and lingering finish where the oak reemerges. As my description confirms the wood is hardly subtle but this is a wine of quality all the same. » Issue 60, October 2015*



**90/100**



*« Balance is the key here, uniting all the elements. Sweet black cherry, licorice and spice notes integrate with a smooth texture, bright acidity and polished tannins. Fine length. Drink now through 2021. 900 cases made. black cherry – BS » May 31, 2016*



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