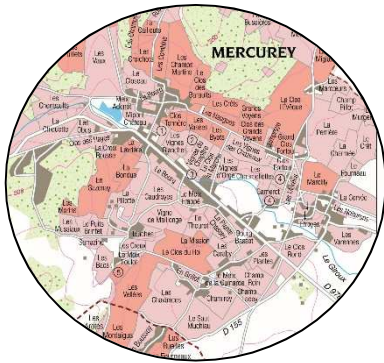




# Château de Chamirey

## MERCUREY ROUGE

2015



### TERROIR

10 small plots are making this red Mercurey rouge + 3 plots of Premier Cru (En Sazenay ; Champs-Martin ; Clos L'Évêque).

Climat & Soil : dominated by clay and limestone with a clay predominance. Various exposures.

### 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 80% in traditional Burgundian 228 liters barrels and 20% in stainless steel vats during 12 months. We use around 10% of new barrels.

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

### Key points

1/3 from 1<sup>er</sup> Cru vineyards

Château label

Price/quality ratio

Alternative to Pommard

Enjoyable from now

### TASTING NOTES

#### EYE

Beautiful dark ruby colour with purple tints.

#### NOSE

The nose is seducing and opens on red fruits aromas, as strawberry.

#### PALATE

Ample on the attack. The wine is fresh with red fruits notes. Fine and delicate tanins;

### SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 3 to 5 years.

### FOOD & WINE PAIRINGS

Our Mercurey Rouge 2015 will perfectly match with pork chops, sausages, deli meats as well as sheep cheeses.





# MERCUREY ROUGE

2015



**16/20**

« Arômes doux, charmeurs, de fruits noirs, de fleurs... Le vin est gourmand, charnu, avec des tannins 'sucrés', suaves et un bon équilibre. »

*Numéro 130 - Juillet/Août 2016*



**91/100**

« Lovely lifted aromas of forest fruit and cherry. Wonderfully fresh-faced, honest, and pristine fruit flavors amid a fine-boned structure with some very slight, pleasant crunch. Beautiful acidity creates high-definition fruit. Very authentic. AK »

*Issue 55, Q1 2017*



**89/100**

**Top 25 producers in Côte Chalonnaise**

*Burgundy 2015 Special report, January 2017*

**Tim Atkin** MW



**88/100**

« This is a crisp fruity wine, full of red-berry fruits and acidity. It has the vintage's rich character, juicy and with a core of tannins that will soften quickly. Drink from 2020. »

*11/01/2017*



**92/100**

A fresh, vibrant red, featuring cherry and raspberry flavors and a succulent profile. Harmonious enough to enjoy now for the beautiful fruit. Drink now through 2024. 5,000 cases made. – BS »

*October 31, 2017*

**Wine Spectator**



*Château de Chamirey*