

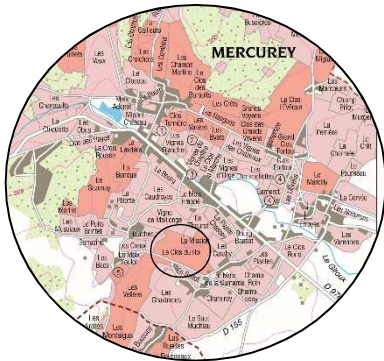


# Château de Chamirey

## MERCUREY ROUGE PREMIER CRU

### CLOS DU ROI

2015



#### 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 wines are separated for aging.

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

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

#### Key points

Château label

Premier Cru vineyard

Smooth price/quality ratio

Alternative to Pommard

Enjoyable from now

Nice potential for cellaring

#### TASTING NOTES

##### EYE

Beautiful dark garnet-red colour with purple tints.

##### NOSE

The nose is intense and empyreumatic with mild spices notes as cinnamon and nutmeg.

Grassy and red fruits notes.

##### PALATE

On the palate the wine is ample with red fruits notes. Cinnamon and nutmeg notes.

Silky tanins.

#### SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar between 8 and 10 years.

#### FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru « Clos du Roi » 2015 will marvelously pair with peppered rib roast, beef filet mignon, lamb shoulder or rack of pork and cheeses as Tomme des Bauges.





# MERCUREY ROUGE PREMIER CRU CLOS DU ROI

2015



**18/20**

« Le Clos du Roi est l'un des fleurons du Château qui couvre aujourd'hui 37 hectares. Robe grenat, vive. Arômes riches et francs de fruits noirs mûrs à point. Le vin est concentré, long en bouche, à la fois charnu, onctueux et droit. Grand vin ! »  
*Numéro 130 - Juillet/Août 2016*



**93/100**

« A touch of rose petal clings to fully ripe, expressive cherry fruit. Fresh acidity underlines the ripe but fresh and vivid flavors even more. Concentration and lovely warmth at the core and a peppery crunch of fine, unforced tannin. AK »



**90/100**

**Top 25 producers in Côte Chalonnaise**  
*Burgundy 2015 Special report, January 2017*

**Tim Atkin** MW



**92/100**

« The wine comes from a single vineyard in the large 90-acre Château de Chamirey estate. It is beautifully balanced, rich and generous. Great red-plum fruits are there along with acidity and finely textured tannins. This is going to be a warm wine with a fine future. Drink from 2022. »  
*11/01/2017*



**92/100**

« There's a firm edge to this red, with dusty tannins dominating the berry and cherry fruit. A hint of sweet oak chimes in, but this needs time. With aeration, this finds equilibrium on the finish. Best from 2020 through 2032. 1,310 cases made. – BS » *October 31, 2017*

**Wine Spectator**



*Château de Chamirey*