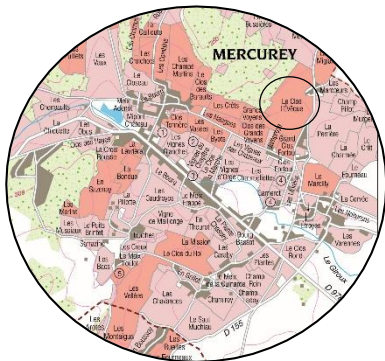




Château de Chamirey

MERCUREY ROUGE PREMIER CRU CLOS L'ÉVÊQUE

2014



TERROIR

Our vineyard of Clos l'Évêque was planted between 1986 and 2013.

Total area: 2,0620 hectares (5,09314 acres)

Climat & Soil : Vines are exposed East/South-east and located on the whole plateau of Clos L'Évêque. Soil is uniform, light, very chalky and composed by small pebbles which contribute to the water's streaming.

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 30% of new barrels.

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

TASTING NOTES

EYE

Lovely cherry ruby colour with bright and dark purple glints.

NOSE

Spicy with aromas of white tobacco. Fruits are tangy as currant and raspberry notes.

PALATE

On the palate the wine is fine and delicate with plush textured. Tannins blended.

SERVICE & CELLARING

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

FOOD & WINE PAIRINGS

Sole meuniere, filets of red mullets with olive oil, accras of codfish, tartars and grilled meats that will delight your palate with the Mercurey Premier Cru 'Clos l'Évêque' 2014.





MERCUREY ROUGE PREMIER CRU CLOS L'ÉVÊQUE

2014



15/20

Guide 2017



93/100

Top 25 producers in Côte Chalonnaise
Burgundy 2014. Special report, January 2016

**Tim
Atkin** MW



88/100

« Here too there is just enough VA to merit mentioning though not so much as to materially diminish the appeal of the red berry and spice scents. The middle weight flavors possess both more complexity and refinement while delivering better persistence as well with no acid tang. This is one of those wines that is certainly pretty if not completely technically perfect. »
Issue 64, October 8th, 2016

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



92/100

« This Premier Cru vineyard is on a high point in the village. It has produced a rich fruity wine with great structure and dense tannins. Bold red fruits are dominant with the acidity in a supporting role. The wine is rich, full and needing to age. Drink this wine from 2018. »
12/31/2016

WINEENTHUSIAST
MAGAZINE



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