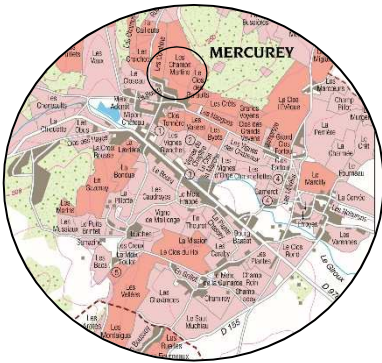




Château de Chamirey

MERCUREY ROUGE PREMIER CRU EN SAZENAY 2015



TERROIR

Our vineyard of En Sazenay was planted in 1998.

Total area : 1,5210 hectares (2,4710 acres)

Climat & Soil : South-east exposure, medium altitude on a coteau. The soil is dense and rich in clay and silty.

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 months with around 25% of new barrels.

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

TASTING NOTES

EYE

Lovely purple garnet colour, deep and bright.

NOSE

Powerful, opening on black fruits. Intense and expressing floral and spicy notes (pepper)

PALATE

Tasty and fresh. Fruits and soft spices are predominant. Depth and density celebrating a great harmony.

SERVICE & CELLARING

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

FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru 'En Sazenay' 2015 will perfectly match with marinated venaison as dry fruits hare, deer civet, sweet breads or pâté en croûte





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92/100

**Tim
Atkin** MW

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



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