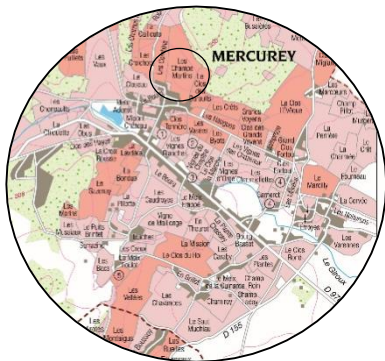




Château de Chamirey

MERCUREY ROUGE PREMIER CRU EN SAZENAY

2014



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 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

Bright garnet colour with purple tints.

NOSE

Rich and intense dominated by black fruits (blackcurrant, blueberry).

PALATE

Fresh fruits are well expressive and dominant. Dense volume and soft tannins.

Long aftertaste.

SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 4 to 7 years.

FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru 'En Sazenay' 2014 will perfectly match with a venaison and raw milk cheeses





MERCUREY ROUGE PREMIER CRU EN SAZENAY

2014



16/20

Guide 2017



13,5/20

Guide 2017



91/100

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

Tim Atkin MW



90/100



BURGHOUND.COM
The ultimate Burgundy reference

« Here the VA is all but invisible and doesn't really detract materially from the brooding and very serious dark cherry, earth, spice and notably savage-inflected nose. There is excellent richness to the sappy and highly seductive flavors that possess an opulent mid-palate mouth feel before tightening up on the firm and lightly stony finale. This is quite good if again not quite technically flawless. »
Issue 64, October 8th, 2016



93/100



WINEENTHUSIAST
MAGAZINE

« This is a ripe wine, packing tannins as well as black fruits into a rich package. Black cherries and black plums are paired with a core of dry tannins. The acidity comes right through to give the wine its potential. The wine comes from a very stony vineyard and this shows in its tight mineral aftertaste. Drink from 2019. »
12/31/2016



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