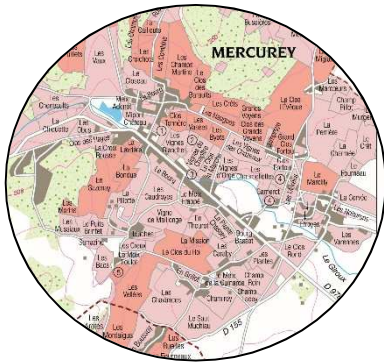




Château de Chamirey

MERCUREY CLOS DE LA MALADIÈRE 2016



TERROIR

Our vineyard Clos de la Maladière is composed by 3 plots planted between 1959 and 1979.

Total area : 1,36 ha (3,35 acres)

Climat & Soil : dominated by clay and limestone with a clay predominance. South-North direction of plots. Lightly slope in the North with pebbles.

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 12 months. We use around 20% of new barrels.

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

Key points

- Château label
- Single vineyard
- Price/quality ratio
- Enjoyable from now

TASTING NOTES

EYE

Pretty garnet colour offering velvet tints.

NOSE

Fresh and powerful nose with generous fruits notes predominance : blueberry, blackcurrant.

PALATE

Ample attack. Superb black fruits aromas. Smooth tanins with a developed structure.
Long aftertaste.

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 Clos de la Maladière 2016 will perfectly match with egg in a meurette sauce, delicatessen, soft cooked meats, boeuf Bourguignon.

