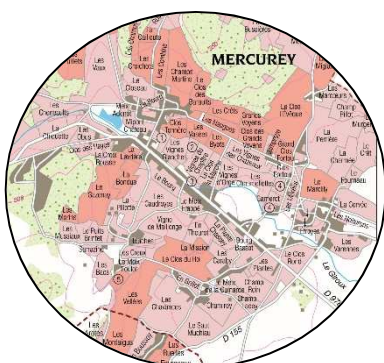




Château de Chamirey

MERCUREY ROUGE

2016



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 80% in traditional Burgundian 228 liters barrels and 20% in stainless steel vats during 12 months. We use around 10% of new barrels.

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

Key points

1/3 from 1^{er} Cru vineyards

Château label

Price/quality ratio

Alternative to Pommard

Enjoyable from now

TERROIR

10 small plots are making this red Mercurey rouge + 3 plots of Premier Cru (En Sazenay ; Champs-Martin ; Clos L'Évêque).

Climat & Soil : dominated by clay and limestone with a clay predominance. Various exposures.

TASTING NOTES

EYE

Beautiful dark ruby colour, bright and clear.

NOSE

The nose, intense and opened, first reveals on fresh fruits (cherry, strawberry) and then spices and vanilla hints.

PALATE

On the palate, fresh and fruity wine, well balanced with a delicate structure. Ripe and smooth tanins.
Enjoyable from now !

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 Rouge 2016 will perfectly match with pork chops, sausages, deli meats as well as sheep cheeses.





MERCUREY ROUGE

2016



89/100

**Tim
Atkin** MW

Top 25 producers in Côte Chalonnaise

Burgundy 2016 Special report, January 2018



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