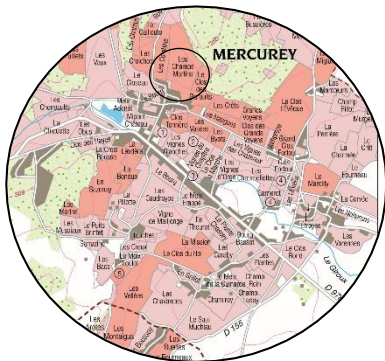




Château de Chamirey

MERCUREY ROUGE PREMIER CRU CHAMPS MARTIN

2016



TERROIR

Our vineyard of Champs Martin was planted in 2002.

Total area : 0,49 hectares (1,2103 acres)

Climat & Soil : South exposure, high altitude on a smooth slope. The soil is mainly composed by clay and limestone with a clay predominance. Limestone vein is taking place in the middle of the plot bringing a great drainage.

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 (40% whole clusters in 2016). 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 25% of new barrels.

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

TASTING NOTES

EYE

Beautiful dark ruby colour with garnet tints.

NOSE

Very expressive and fruity nose that is rich, deep and with nice floral notes.

PALATE

Fruity and ample on the palate with soft and silky tannins.

SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 6 to 8 years.

FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru 'Champs Martin' 2016 will perfectly match with brasato, or game as doe meat, boar and pheasants..

