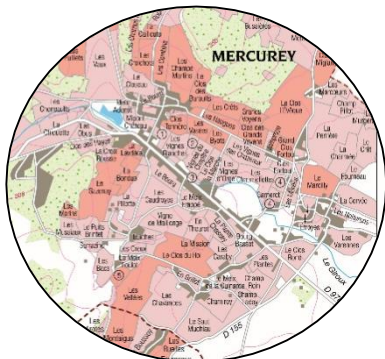




Château de Chamirey

MERCUREY ROUGE

2017



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.

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

TASTING NOTES

EYE

Beautiful cherry-ruby colour, with purple tints.

NOSE

The nose is intense, net and reveals fresh red fruits notes (blueberry, redcurrant) as well as spicy notes (pepper).

PALATE

On the palate, the wine is intense, ample and net. Fruit flavors are dominant. Good length.

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 2017 will perfectly match with red meats, grilled meats and delicatessen.

