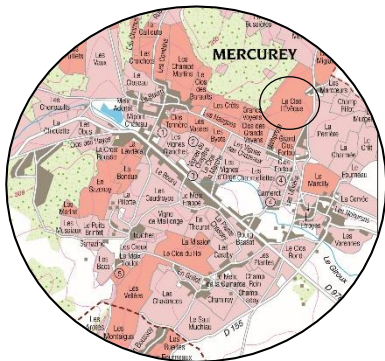




Château de Chamirey

MERCUREY ROUGE PREMIER CRU CLOS L'ÉVÊQUE

2016



TERROIR

Our vineyard of Clos l'Évêque was planted between 1986 and 2013.

Total area: 2,0620 hectares (5,09314 acres)

Climat & Soil : Vines are exposed East/South-east and located on the whole plateau of Clos L'Évêque. Soil is uniform, light, very chalky and composed by small pebbles which contribute to the water's streaming.

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 25% of new barrels.

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

TASTING NOTES

EYE

Very nice ruby colour with garnet tints.

NOSE

Refine and delicate nose with fresh stone fruits aromas.

PALATE

Lots of finesse and softness, Tannins are fresh and elegant.

SERVICE & CELLARING

It can be served from now at 13-15°C or kept in cellar for 3 to 5 years.

FOOD & WINE PAIRINGS

Fresh goat's cheeses as Rigotte de Condrieu, or aperitif moment or exotic grilled meats that will delight your palate with the Mercurey Premier Cru 'Clos l'Évêque' 2016.

