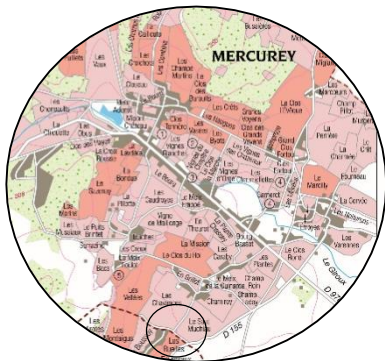




Château de Chamirey

MERCUREY ROUGE PREMIER CRU CLOS DES RUELLES - Monopole

2016



TERROIR

Our vineyard of Clos des Ruelles monopole is composed by 2 plots with different exposures. Vines planted between 1954 and 1980.

Total area: 2,5377 hectares (6,2681 acres)

Climat & Soil : Vines exposed South/South-east. Clayey and limestone soil with a limestone predominance. High concentration of oxidized iron components.

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.

Key points

Château label

Premier Cru Monopole

Style : rich & round

Price/quality ratio

Great potetial for cellaring

TASTING NOTES

EYE

Nice ruby colour with purple tints.

NOSE

The nose is refine with blueberry aromas.
Great cellaring potential.

PALATE

Complex and elegant wine with light and fresh tannins.

SERVICE & CELLARING

It can be served at 13-14°C or cellared for 6 to 8 years.

FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru 'Clos des Ruelles' monopole 2016 will perfectly pair with game as hare or doe meats as well as goat cheeses like Dome de Vézelay.

