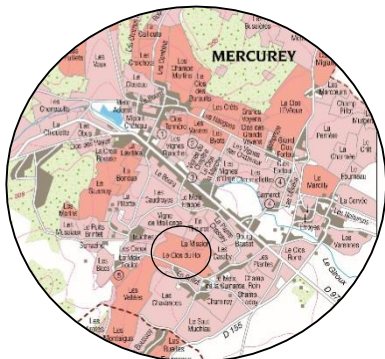




Château de Chamirey

MERCUREY ROUGE PREMIER CRU CLOS DU ROI

2016



TERROIR

Our vineyard of Clos du Roi is divided into 4 adjacent plots planted between 1970 and 2002.

Total area: 3,089 hectares (7,629 acres)

Climat & Soil : South/South West facing concave slope. Dark brown soil with chalky borders.

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 vineyard

Smooth price/quality ratio

Alternative to Pommard

Enjoyable from now

Nice potential for cellaring

TASTING NOTES

EYE

Beautiful and intense ruby colour.

NOSE

Intense nose with concentrated black fruits notes as blackberry, plum and cassis.

Grassy and red fruits notes.

PALATE

On the palate the wine is rich, round and supple with silky tannins.

Good length and intensity.

SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar between 8 and 10 years.

FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru « Clos du Roi » 2015 will marvelously pair with peppered rib roast, beef filet mignon, lamb shoulder or rack of pork and cheeses as Tomme des Bauges.

