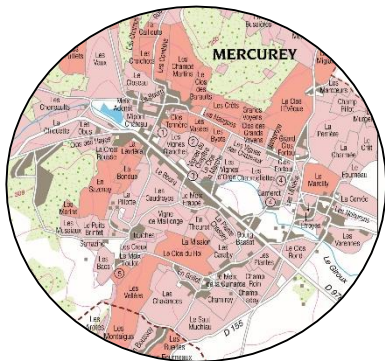




Château de Chamirey

MERCUREY CLOS DE LA MALADIÈRE

2017



TERROIR

Our vineyard Clos de la Maladière is composed by 3 plots planted between 1959 and 1979.

Total area : 1,36 ha (3,35 acres)

Climat & Soil : dominated by clay and limestone with a clay predominance. South-North direction of plots. Lightly slope in the North with pebbles.

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 400 liters barrels during 15 months. We use around 15% of new barrels.

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

Key points

Château label

Single vineyard

Price/quality ratio

Enjoyable from now

TASTING NOTES

EYE

Pretty ruby colour offering bright purplish hints.

NOSE

Powerful attack. The nose is expressive marked by generous red berries aromas and floral notes.

PALATE

Ample texture in the mouth and vibrant finish.
Long-lasting fruity and woody aromas.

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 Clos de la Maladière 2017 will perfectly match with eggs in wine sauce, or Boeuf Bourguignon.

