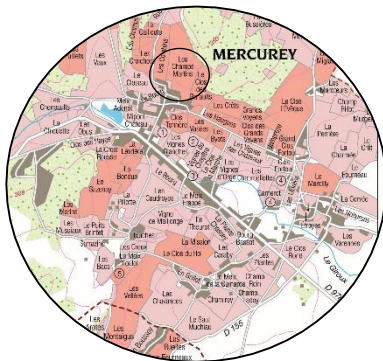




# Château de Chamirey

## MERCUREY ROUGE PREMIER CRU EN SAZENAY

2017



### TERROIR

Our vineyard of En Sazenay was planted in 1998.

Total area : 1,5210 hectares (2,4710 acres)

Climat & Soil : South-east exposure, medium altitude on a coteau. The soil is dense and rich in clay and silty.

### 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 (40% whole clusters in 2016). 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

Lovely dark garnet colour, deep and shiny.

#### NOSE

The nose is intense and complex. It develops cherries and wild blueberries aromas with pepper and vanilla notes.

#### PALATE

Well structured and balanced on the palate.

Soft and silky tannins.

Long lasting finish with fruity and tangy taste.

### SERVICE & CELLARING

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

### FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru 'En Sazenay' 2017 will perfectly match with braised meats or spicy meals.

