

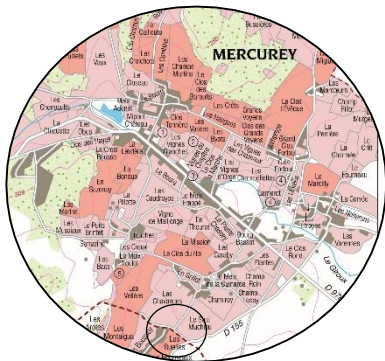


Château de Chamirey

MERCUREY ROUGE PREMIER CRU

Cuvée 'Les Cinq'

2017



THE CUVÉE

Thank to the great vintage 2009, Bertrand, Amaury and Aurore Devillard, Marquis de Jouennes' heirs, decided to create an unique cuvée named 'Les Cinq' ("The Five"). The best barrels (burgundy barrels of 228 liters) from the five Premiers Crus red of Château de Chamirey have been selected and blended to make this prestigious cuvée. They all come from the best Premier Cru of the village of Mercurey : **Les Ruelles monopole ; En Sazenay ; Clos du Roi ; Clos l'Évêque and Champs-Martin.**

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. 70% new barrels.

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

TASTING NOTES

EYE

Deep purplish red colour.

NOSE

Complex and rich nose with spicy notes (black pepper), liquorice and red fruits hints (cherries, griotte).

PALATE

Well structured on the palate.
Noticeable but well balanced tannins
Long lasting finish.

SERVICE & CELLARING

Perfect temperature : 13-14°C
Can be cellared for 10 to 20 years.

FOOD & WINE PAIRINGS

The cuvée will be the perfect match with meat cooked in red sauce, game, duck magret with spices or even chocolate cake.

