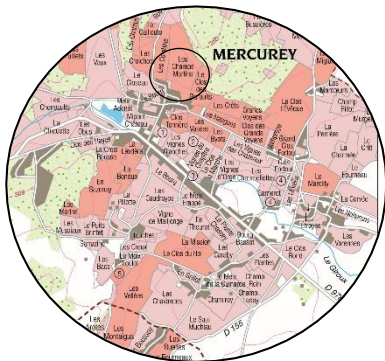




Château de Chamirey

MERCUREY ROUGE PREMIER CRU CHAMPS MARTIN

2017



TERROIR

Our vineyard of Champs Martin was planted in 2002.

Total area : 0,49 hectares (1,2103 acres)

Climat & Soil : South exposure, high altitude on a smooth slope. The soil is mainly composed by clay and limestone with a clay predominance. Limestone vein is taking place in the middle of the plot bringing a great drainage.

WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand. Grapes are partially destemmed (40% whole clusters in 2017).

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. 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

Beautiful ruby colour with purplish highlights.

NOSE

The nose is fine and elegant with nice floral notes (peony) and spicy hints.

PALATE

The wine is crispy and silky with generous fruity aromas and spicy finish.

SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 10 to 15 years.

FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru 'Champs Martin' 2017 will perfectly match with risotto with ceps

