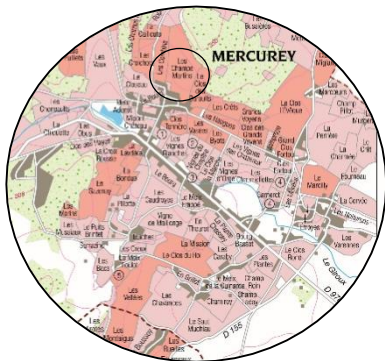




# Château de Chamirey

## MERCUREY ROUGE PREMIER CRU CHAMPS MARTIN

2018



### 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 (60%).

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 30% of new barrels.

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

### TASTING NOTES

#### EYE

Beautiful and deep ruby coloration.

#### NOSE

The first nose is foral and spicy then evolving towards fruity notes. Spicy finish.

#### PALATE

The wine shows a very nice structure, partially due to the use of whole bunches (40%).

Good volume.

### 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' 2018 will perfectly match with a Prime Rib, roasted veal or a leg of lamb with cooked whit thyme.

