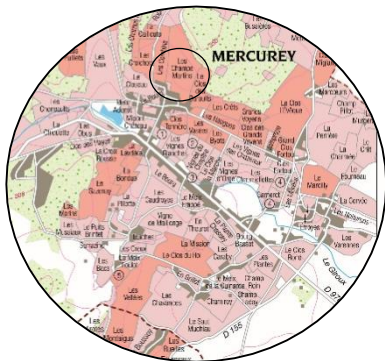




*Château de Chamirey*

# MERCUREY ROUGE PREMIER CRU EN SAZENAY

2018



## 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 silt.

## 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 (35% whole clusters). 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 400 liters barrels during 14 months with around 20% of new barrels.

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

The wine spends 3 months in tanks before bottling.

## TASTING NOTES

### EYE

Intense ruby colour with purple tints.

### NOSE

The nose is intense and complex with black fruits scents (blueberry and blackberry). Smoky and peppery notes.

### PALATE

Ample in the mouth with a good tannic structure. Pepper and liquorice taste on the palate.

## SERVICE & CELLARING

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

## FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru 'En Sazenay' 2018 will perfectly match with a leg of lamb.

