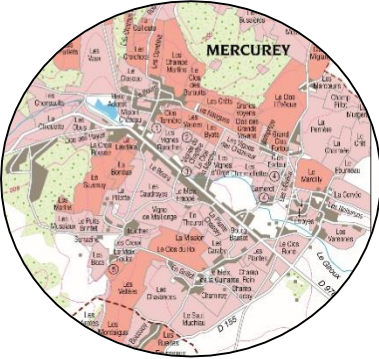




Château de Chamirey

MERCUREY ROUGE

2020



TERROIR

10 small plots and 6% of Premier Cru are making this Mercurey Rouge.
Climat & Soil : dominated by clay and limestone with a clay predominance. Various exposures.

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 pigeages (punching the cap) and/or pumping-over. 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 60% in traditional Burgundian 228 liters barrels and 40% in stainless steel vats during 9 months. We use around 10% of new barrels.

Then the wine spends 7 more months in stainless-steel vats.

Key points

- 6% from 1^{er} Cru vineyards
- Château label
- Price/quality ratio
- Alternative to Pommard
- Enjoyable from now

TASTING NOTES

EYE

Deep and intense red coloration with ruby tints.

NOSE

The first nose is showing ripe fruits and cherries aromas.
Then freshness dominates with notes of Cassis and spices.

PALATE

In the mouth, the attack is ample followed by a chiseled mid-palate along with integrated and silky tannins.

Fresh and mouth-watering finish.

SERVICE & CELLARING

It can be served from now at 15-16°C or kept in cellar for 5 to 10 years.

FOOD & WINE PAIRINGS

This fruity yet structured wine will allow multiple pairings. From aperitive to chocolate desserts, as well as with tasty meats and vegetables.

