

MERCUREY ROUGE PREMIER CRU

CLOS DES RUELLES - Monopole

2020



TERROIR

Our vineyard of Clos des Ruelles monopole is composed by 2 plots with different exposures. Vines planted between 1954 and 1980.

Total area: 2,5377 hectares (6,2681 acres)

Climat & Soil : Vines exposed South/South-east. Clayey and limestone soil with a limestone predominance. High concentration of oxidized iron components.

WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

Before beginning the alcoholic fermentation we make a cold prefermentation during 4 to 6 days to work on the phelonic component's exctraction. Grapes are previously fully 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 17 months with around 33% 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.

Key points

Château label
Premier Cru Monopole
Style : rich & round
Price/quality ratio
Great potetial for cellaring

TASTING NOTES

EYE

Deep ruby colour.

NOSE

Very expressive nose of red berries like cherries along with spicy notes pepper of and vanilla.

PALATE

In the mouth, it's an explosion of flavours supported by very elegant tannins.

Long and saline finish.

SERVICE & CELLARING

It can be served at 13-14°C or cellared for 15 to 20 years.

FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru 'Clos des Ruelles' monopole 2020 will pair nicely with stewed beef cheecks, a mushroom risotto or confit eggplants and apricots.

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