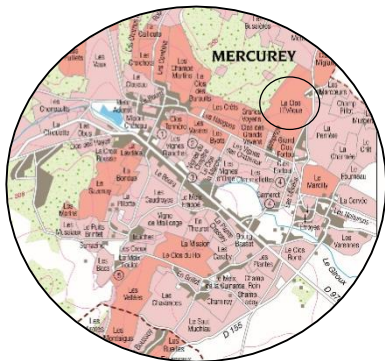




Château de Chamirey

MERCUREY ROUGE PREMIER CRU CLOS L'ÉVÊQUE

2020



TERROIR

Our vineyard of Clos l'Évêque was planted between 1986 and 2013.

Total area: 2,0620 hectares (5,09314 acres)

Climat & Soil : Vines are exposed East/South-east and located on the whole plateau of Clos L'Évêque. Soil is uniform, light, very chalky and composed by small pebbles which contribute to the water's streaming.

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 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 30% of new barrels.

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

The wine spends 2 months in tanks before bottling.

TASTING NOTES

EYE

Deep red colour with a velvety aspect.

NOSE

Expressive notes of ripe fruits: cherries, cassis.

With a touch of spices, pepper.

PALATE

In the mouth, the wine is juicy with soft but well structured tannins.

The finish is long and fresh.

SERVICE & CELLARING

It can be served from now at 15-16°C or kept in cellar for 15 to 20 years.

FOOD & WINE PAIRINGS

Our Mercurey 1^{er} Cru 'Clos l'Evêque' 2020 will perfectly pair red and grilled meats.

