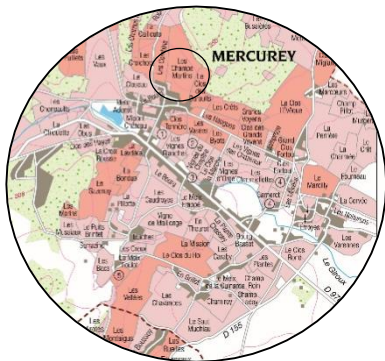




# Château de Chamirey

## MERCUREY ROUGE PREMIER CRU EN SAZENAY

2020



### 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 oak barrels during 17 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

Deep red and velvety colour.

#### NOSE

Expressive nose of ripe fruits.

It develops aromas of cherries in Kirch and a floral note of violet.

#### PALATE

The wine is very ample and fruit forward.

Freshness is present until the finish.

### SERVICE & CELLARING

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

### FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru 'En Sazenay' 2020 will nicely pair a red Tuna carpaccio.

