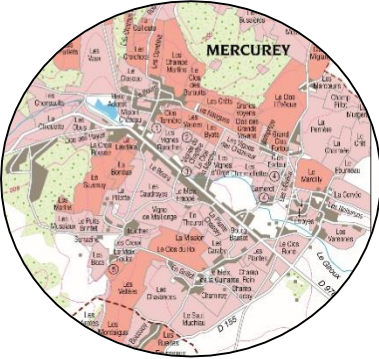




# Château de Chamirey

## MERCUREY ROUGE

2021



### 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 100% in traditional Burgundian 228 liters barrels during 8 months (0% of new barrels).

Then the wine spends 1 more month in stainless-steel vats.

### Key points

6% from 1<sup>er</sup> Cru vineyards

Château label

Price/quality ratio

Alternative to Pommard

Enjoyable from now

### TASTING NOTES

#### EYE

Bright and shiny ruby-red color.

#### NOSE

After aeration, the nose is developing aromas of fresh red fruits, dominated by cherry.

#### PALATE

On the palate, the balance between roundness and salinity gives this wine a very elegant texture with saltiness and spices.

### SERVICE & CELLARING

It can be served from now at 15-16°C or kept in cellar for 5 to 7 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.

