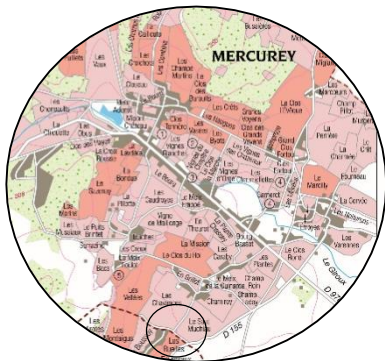




Château de Chamirey

MERCUREY ROUGE PREMIER CRU CLOS DES RUELLES - Monopole

2021



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 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 15 months with around 25% 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

Shiny and deep red color with ruby reflects.

NOSE

Generous and intense nose with matured red fruits aromas (black cherries) and liquoriced spices.

PALATE

The mouth is ample, generous and perfectly balanced with silky tanins which support a long and salty 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 2021 will pair nicely with stewed beef checks, a mushroom risotto or a prime rib.

