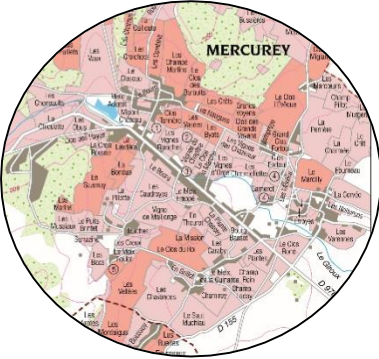




Château de Chamirey

MERCUREY ROUGE

2022



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 65% in traditional Burgundian 228 liters barrels during 7 months (10% of new barrels).

Then, the wine spends 2 more months in stainless-steel vats.

Key points

6% from 1^{er} Cru vineyards

Château label

Price/quality ratio

Alternative to Pommard

Enjoyable from now

TASTING NOTES

EYE

Bright and shiny red color with purple tints.

NOSE

After aeration, the nose is developing aromas of fresh red fruits, completed by floral notes such as violet.

PALATE

On the palate, the attack is straightforward and chiseled. Nice balance between acidity and roundness. Tanins are fresh, allowing an elegant and fresh finish.

SERVICE & CELLARING

It can be served from now at 15-16°C or kept in cellar for 10 years.

FOOD & WINE PAIRINGS

Very versatile wine which can be served from the aperitive to chocolate desserts through savory meat or vegetables dishes.

