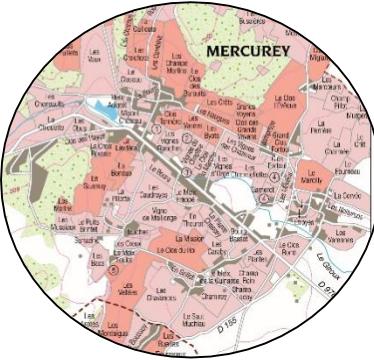




# Château de Chamirey

## MERCUREY ROUGE

2023



### 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.

### TASTING NOTES

#### EYE

Limpid and shiny dark red color.

#### NOSE

The first nose reveals some black fruits aromas and opens-up towards small fresh berries like redcurrant or cherry.

Subtle earthy notes are giving it more complexity.

#### PALATE

The mouth is rather ample and the integrated tannins are bringing an harmonious density.

The whole is of a great freshness with a salty finish.

### SERVICE & CELLARING

It can be served from now at 15-16°C or kept in cellar for up to 8 years.

### 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.

### FOOD & WINE PAIRINGS

The Mercurey Rouge 2023 will nicely pair with a duck terrine, sautéed mushrooms, a veal blanquette or a nice selection of cheeses.

