



Château de Chamirey

MERCUREY ROUGE

2023

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.

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 tanins 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.

FOOD & WINE PAIRINGS

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

