

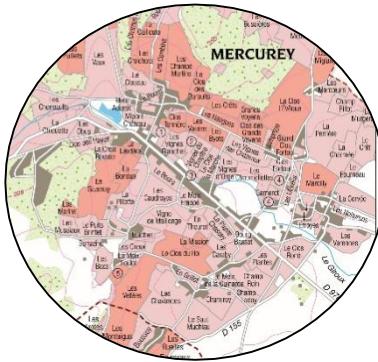


# Château de Chamirey

## MERCUREY

### CLOS DE LA MALADIÈRE

2023



#### WINEMAKING & AGING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

Before starting 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 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.

After maceration, free and press wines are separated for aging.

Aging process is taking place 100% in 400 liters barrels during 16 months. We use around 15% of new barrels.

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

#### Key points

- Château label
- Single vineyard
- Price/quality ratio
- Enjoyable from now

#### TERROIR

Our vineyard Clos de la Maladière is composed by 3 plots planted between 1959 and 1979.

Total area : 1,36 ha (3,35 acres)

Climate & Soil : dominated by clay and limestone with a clay predominance. Plots are exposed from North to South direction on slight slope with pebbles.

#### TASTING NOTES

##### EYE

Bright and shiny red color.

##### NOSE

The nose is opening right away on very fresh red berries aromas and sustained by a discreet vanilla-spices touch.

##### PALATE

The structure is juicy with silky and very well integrated tanins. The finish offers some salinity and stretches with a fruity freshness.



#### SERVICE & AGING

It can be served from now at 13-14°C or kept in cellar for 6-8 years.

#### FOOD & WINE PAIRINGS

Our Mercurey 'Clos de la Maladière' 2023 would perfectly match with a Burgundian Fondue or a chocolate cake.