

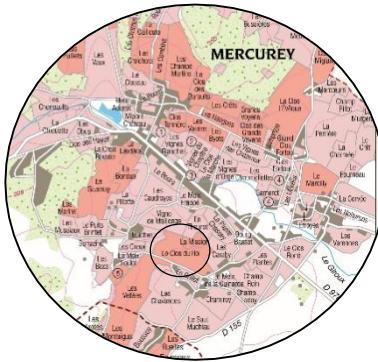


Château de Chamirey

MERCUREY ROUGE PREMIER CRU

CLOS DU ROI

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 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 12 months with around 25% of new barrels.

The wine then spends 3 months in stainless steel tanks before bottling. We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

TASTING NOTES

EYE

Shiny purple colour.

NOSE

The first nose, rather shy, opens up on floral notes. Then it develops on an elegant mix of peony, sour cherries and liquorice,

PALATE

The attack is frank and generous.

The balance 'tanins-acidity-roundness' is well adjusted and brings us harmoniously towards a graceful finish,

SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 10 years.

FOOD & WINE PAIRINGS

Our Mercurey rouge Premier Cru « Clos du Roi » 2023 will pair with a grilled prime rib or baked fish along with some vegetables.

It can also nicely accompany a Tomme de Savoie.

