



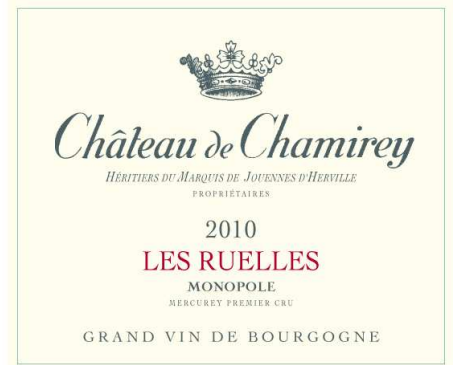
Château de Chamirey

MERCUREY ROUGE PREMIER CRU « LES RUELLES » 2010

Monopole

Built in the XVII century, Château de Chamirey overlooks the vineyard of Mercurey in Burgundy's Côte Chalonnaise. In 1934, Marquis de Jouennes – Bertrand Devillard's father-in-law and Amaury & Aurore's grand-father, produced the first bottle of red Mercurey under the name of Château de Chamirey. Now the vineyard covers 37 hectares among which 15 hectares in Premier Cru reflecting the diversity of soils and micro-climates composing the Mercurey Appellation.

<u>Grape variety</u>	100 % Pinot noir
<u>Origin</u>	Burgundy – France
<u>Area</u>	Côte chalonnaise
<u>Appellation</u>	Mercurey Premier Cru « Les Ruelles »
<u>Type of Appellation</u>	Village Premier Cru – 2.50 hectares (6 acres)
<u>Vintage</u>	2010



➤ TERROIR

Clayey and limestone soil with a limestone predominance. High concentration of iron-oxidized.

➤ WINEMAKING AND AGING

Grapes are harvested by hand then sorted out and totally destemmed. Maceration is made and alcoholic fermentation lasts from 15 to 18 days in temperatures' control vats, with punching of the cap. Aging is 100 % made in oak barrels with 25 % of new barrels. Malolactic fermentation is 100 % realized. Wine is bottled in Traditional Bourgogne bottles. The cork is marked with the estate's name and the vintage.

➤ TASTING NOTES

Beautiful ruby colour with purple tints. The nose is intense, opened and develops ripened fruits aromas (cherry), red fruits, fresh spices and undergrowth. Great complexity. The palate is dense and rich developing a nice harmony of aromas we got on the nose : fruits and spicy notes. Tannins are present but smooth and the taste is persistent.

➤ FOOD AND WINE PAIRINGS

The Mercurey rouge Premier Cru « Les Ruelles » 2010 will perfectly match with game birds, soft cheeses or goat cheeses.

➤ SERVICE AND CELLARING

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