



# Château de Chamirey

## MERCUREY ROUGE 2010

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.

<b><u>Grape variety</u></b>	100 % Pinot noir
<b><u>Origin</u></b>	Bourgogne – France
<b><u>Area</u></b>	Côte chalonaise
<b><u>Appellation</u></b>	Mercurey
<b><u>Type of Appellation</u></b>	Village – 10 hectares (24.7 acres)
<b><u>Vintage</u></b>	2010



### ➤ **TERROIR**

Clayey and limestone soil with a limestone predominance.

### ➤ **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 15 to 20 % of new barrel. Malolactic fermentation is 100 % realized. Wine is bottled in Traditional Burgundy bottles. The cork is marked with the estate's name and the vintage.

### ➤ **TASTING NOTES**

Beautiful ruby dark red robe, limpid.

The nose develops fresh notes of little red-fruits.

In mouth, the wine is fresh and delicate with "pinot" notes. Tannins are delicate, melted and persistent with spicy notes (cinnamon, ginger).

### ➤ **FOOD AND WINE PAIRINGS**

The Mercurey Rouge 2010 will perfectly match with starters, cooked pork meat, white meat and soft cheese

### ➤ **SERVICE AND CELLARING**

It can be served from now at 13-14° C or kept in cellar between 3 and 5 years.