



Château de Chamirey

MERCUREY ROUGE PREMIER CRU « CLOS DU ROI » 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.

Grape variety

100 % Pinot noir

Origin

Burgundy – France

Area

Côte Chalonnaise

Appellation

Mercurey Premier Cru « Clos du Roi »

Type of Appellation

Village Premier Cru – 3.30 hectares (8.20 acres)

Vintage

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 50 % 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 delicacy of its elegant and fine nose develops notes of small red fruits (raspberry) with hints of fresh almond.

In the mouth, the wine is delicate with a lot of fineness. We have fresh fruits and buttered notes thanks to the maturing made in oak barrels. Tannins are fresh and supple.

➤ **FOOD AND WINE PAIRINGS**

The Mercurey rouge Premier Cru « Clos du Roi » 2010 will perfectly match with red meats (prime cut of beef, beef coast), navarin lamb, leg of lamb, fat and dry cheese.

➤ **SERVICE AND CELLARING**

It can be served from now at 13-15° C or kept in cellar between 3 and 5 years.