



## Château de Chamirey

### MERCUREY ROUGE PREMIER CRU

#### Cuvée « Les Cinq » 2009

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 Chalonnaise
<b><u>Appellation</u></b>	Mercurey Premier Cru Contrôlée
<b><u>Vintage</u></b>	2009



#### ► **INTRODUCTION TO THE CUVÉE**

With the vintage 2009, one of the greatest among the past years, Bertrand, Amaury and Aurore Devillard, Marquis de Jouennes' heirs, decided to create a unique cuvée named "Les Cinq" ("The Five")

The best barrels (burgundy barrels of 228 litres) from the five red Premiers Crus of Château de Chamirey had been blended to make produce this wine. They all come from some of the best Premier in the village of Mercurey:

- Mercurey Premier Cru Les Ruelles (Monopole du Domaine)
- Mercurey Premier Cru Clos du Roi
- Mercurey Premier Cru Sazenay
- Mercurey Premier Cru Clos l'Evêque
- Mercurey Premier Cru Champ Martin

For this first vintage, 10 barrels had been selected, aged and bottled in bottles (75cl), magnums (1.5l), jeroboams (3l) and mathusalems (6l) representing 2570 flasks.

#### ► **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 100 % of new barrels. 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**

The Mercurey Premier Cru « Les Cinq » opens on intense blackcurrant and black cherry flavors revealing some the light buttery notes from the oak aging. The palate is robust, firm but in the same time delicate and balanced thanks to smooth tannins ending on a beautiful and enjoyable finish.

In a blind tasting it can be consider as a famous terroir from the Côte de Nuits and had been already selected by Michelin restaurants and key retailers.

No doubt that it will receive the same interest as the cuvée "Les 8 Ouvrées" from Domaine des Perdrix.