



Château de Chamirey

MERCUREY ROUGE 2012

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>	Bourgogne – France
<u>Area</u>	Côte chalonnaise
<u>Appellation</u>	Mercurey
<u>Type of Appellation</u>	Village – 12 hectares (30 acres)
<u>Vintage</u>	2012



➤ **TERROIR**

Clayey and limestone soil with a limestone predominance. 3 Premier Cru are declassified and blended with our village (Sazennay, Champs Martins and Clos Levêque).

➤ **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. Cuvaision stands for 21 days. Aging is 100 % made in oak barrels with 15 to 20 % of new barrel during 15 month. 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**

A dense ruby colour, deep and intense.

The nose opens on intense black fruits aromas (blackcurrant and blueberry) as well as soft spices (cinnamon, nutmeg). Flavourful.

On the palate we have a great density and a powerful expression. We find again the black fruits and spices notes. Tannins are smooth and delicate.

➤ **FOOD AND WINE PAIRINGS**

The Mercurey Rouge 2012 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.