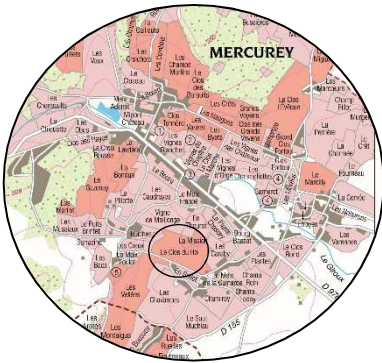




Château de Chamirey

MERCUREY ROUGE PREMIER CRU CLOS DU ROI 2012



TERROIR

Our vineyard of Clos du Roi is divided into 4 adjacent plots planted between 1970 and 2002.
Total area: 3,089 hectares (7,629 acres)
Climat & Soil : South/South West facing concave slope. Dark brown soil with chalky borders.

WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. Grapes are previously partially destemmed. Then full maceration lasts for 15 days during which we'll use only pigeages (punching the cap). Intensity and numbers are lead to the concentration of tannins, perfumes and colour.

Alcoholic fermentation is realized with natural yeasts.

AGING

After maceration, free and press juices are separated for aging.

Aging process is taking place 100% in traditional Burgundian 228 liters barrels during 15/18 months with around 25% of new barrels.

We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

TASTING

EYE

Lovely deep ruby and bright colour

NOSE

The nose is powerful developing intense perfumes of black fruits and spices (nutmeg) with alcoholic fruits hints.

MOUTH

The palate is delicate and structured with integrated tannins.
Long and persistent, the wine express a nice freshness.

SERVICE & CELLARING

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

FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru « Clos du Roi » 2012 will perfectly match with red meats (prime cut of beef, beef coast), navarin lamb, leg of lamb, fat and dry cheese.



Château de Chamirey
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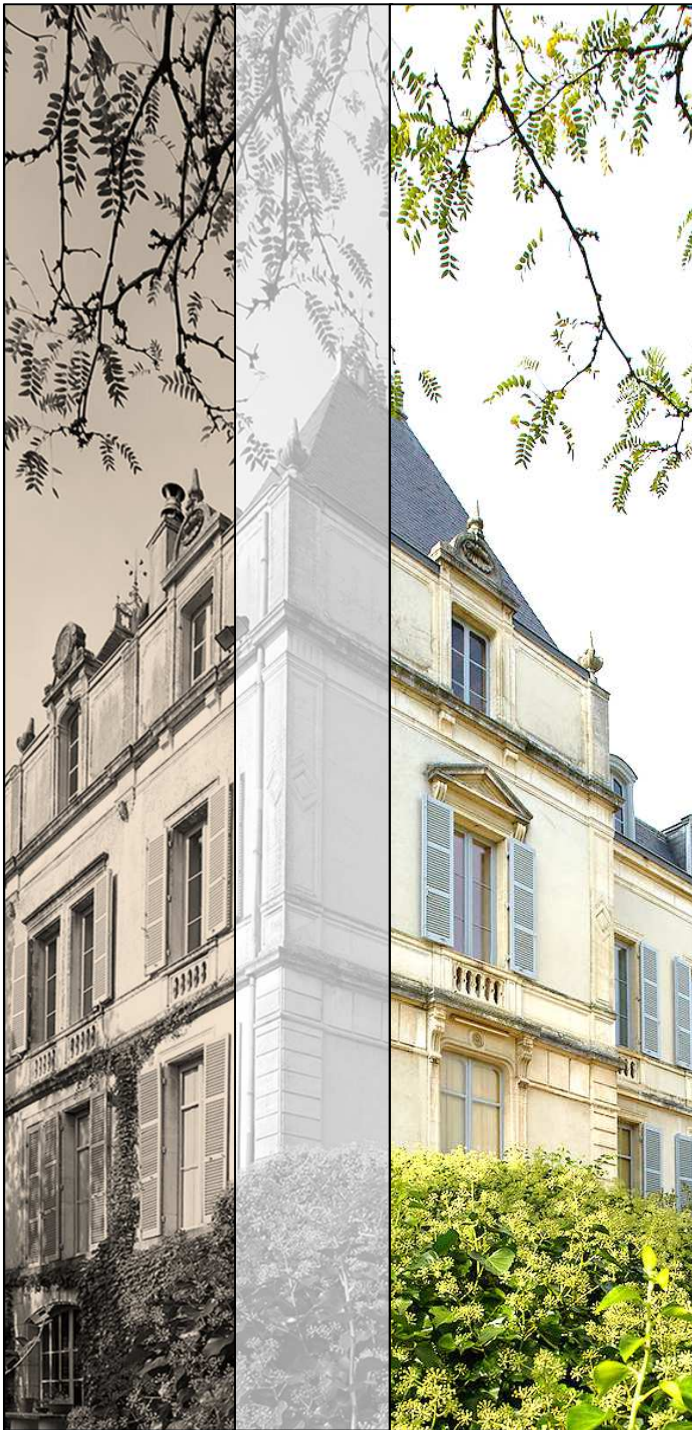


MERCUREY ROUGE

PREMIER CRU

CLOS DU ROI

2012



16/20



14,5/20



89/100



« A ripe but fresh nose of black cherry, raspberry and plenty of earth is trimmed in moderate oak. This is also lush and very generous with a smooth mouth feel to the medium weight flavors that coat the palate with a sappy extract that serves to buffer the integrated tannins on the nicely detailed finish. This will drink well early if desired. » [Issue 56, October 2014](#)



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