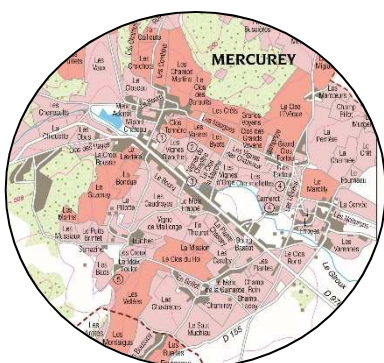




Château de Chamirey

MERCUREY ROUGE

2014



TERROIR

10 small plots are making this red Mercurey rouge + 3 plots of Premier Cru (En Sazenay ; Champs-Martin ; Clos L'Évêque).

Climat & Soil : dominated by clay and limestone with a clay predominance. Various exposures.

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 wines are separated for aging. Aging process is taking place 80% in traditional Burgundian 228 liters barrels and 20% in stainless steel vats during 12 months. We use around 15% of new barrels.

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

Key points

Château label

1/3 from Premiers Crus

Excellent quality/price ratio

Great wine to be enjoyed now

Consistency

Strong signature

TASTING NOTES

EYE

Beautiful ruby cherry colour. Limpid

NOSE

Wine reveals jammy fruits aromas, humus and undergrowth notes.

PALATE

Fresh wine with acidulous fruits and cherry notes.
Delicate and silky tannins.

SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 3 to 6 years.

FOOD & WINE PAIRINGS

Our Mercurey Rouge 2014 will perfectly match with pork chops, beef ribs, meats and cheeses as Brie de Meaux, Ossau-Iraty.



Château de Chamirey

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MERCUREY ROUGE

2014



16/20

January, 12th 2016

Jancis Robinson
JancisRobinson.com



91/100

Top 25 producers in Côte Chalonnaise
Burgundy 2014 Special report, January 2016

**Tim
Atkin** MW



89/100

Wine Spectator

« A linear frame packs in cherry, earth and spice flavors, while firm tannins provide support and grip on the compact finish. Fine length. Best from 2019 through 2029. 5,920 cases made. – BS »

Web only 2017



Château de Chamirey