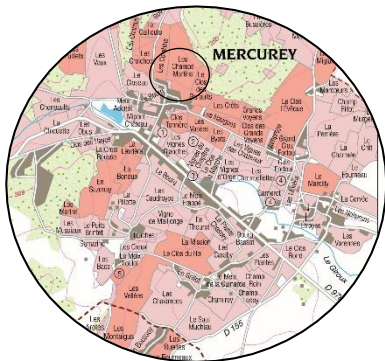




Château de Chamirey

MERCUREY ROUGE PREMIER CRU CHAMPS MARTIN

2014



TERROIR

Our vineyard of Champs Martin was planted in 2002.

Total area : 0,49 hectares (1,2103 acres)

Climat & Soil : South exposure, high altitude on a smooth slope. The soil is mainly composed by clay and limestone with a clay predominance. Limestone vein is taking place in the middle of the plot bringing a great drainage.

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 100% in traditional Burgundian 228 liters barrels during 15 months with around 30% of new barrels.

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

TASTING NOTES

EYE

Beautiful garnet cherry colour. Bright.

NOSE

Raspberry perfume is predominant, surrounding by flowers (peony and roses) and smooth spices as cinnamon.

PALATE

Fresh fruits are expressive on the palate and spicy notes. Cacao is ending on the aftertaste.

SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 4 to 7 years.

FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru 'Champs Martin' 2014 will perfectly match with a Burgundy fondue, lamb shoulder, Comté of Tomme.





MERCUREY ROUGE PREMIER CRU CHAMPS MARTIN

2014



14/20

Guide 2017



92/100

Top 25 producers in Côte Chalonnaise

Burgundy 2014 Special report, January 2016

**Tim
Atkin** MW



93/100

Cellar Selection

« In an impressive line up of Premier Crus from Mercurey, this is the most structured. With dark dry tannins and a firm structure it has considerable potential for aging. The rich black fruits are still developing, filling the wine with fine perfumes and juicy acidity. The wine needs to wait, drink from 2020. »

12/31/2016

WINEENTHUSIAST
MAGAZINE



Château de Chamirey