

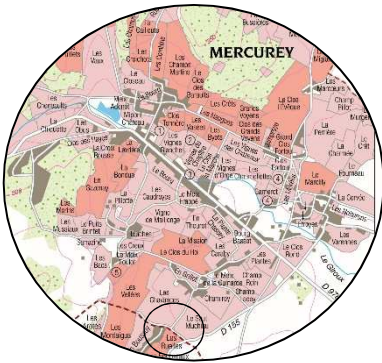


Château de Chamirey

MERCUREY ROUGE PREMIER CRU

LES RUELLES - Monopole

2014



TERROIR

Our vineyard of Les Ruelles monopole is composed by 2 plots with different exposures. Vines planted between 1954 and 1980.
Total area: 2,5377 hectares (6,2681 acres)
Climat & Soil : Vines exposed South/South-east. Clayey and limestone soil with a limestone predominance. High concentration of oxidized iron components.

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 25% of new barrels. We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

Key points

Château label
Premier Cru Monopole
Style : rich & round
Price/quality ratio
Great potetial for cellaring

TASTING NOTES

EYE

Dark cherry colour with purple tints.

NOSE

The nose is intense and opens on dark fruits aromas, blackcurrant and forest floor notes.

PALATE

On the palate, tannins are refined and the wine offer a generous aftertaste.

SERVICE & CELLARING

It can be served from now at 13-14°C or cellared for 6 to 8 years.

FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru 'Les Ruelles' monopole 2014 will perfectly pair with game birds : pheasant or partridge with wild mushrooms ; soft cheeses or goat cheeses as Selles-sur-Cher, Sainte-Maure de Touraine, Charolais.



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15,5/20

Guide 2017



15/20

N° 134 – Mars/Avril 2017



Vin réussi

« Ce 2014 présente un nez discret de griotte et de prune, il se révèle fin et élégant, aux tanins fondus. Une bouteille à apprécier dans sa jeunesse. 2018-2022. Carré de veau. »

Guide 2018



92/100

Top 25 producers in Côte Chalonnaise

Burgundy 2014 Special report, January 2016

Tim Atkin MW



92/100

Cellar Selection

« The wine comes from vines some planted in 1954, others in the 1980s. That gives the extra concentration that is so apparent. It is a dark firm wine, structured and dense both with black fruits and with tannins. The aftertaste brings in perfumed acidity as well as emphasizing the concentration. Drink from 2019. »

12/31/2016



92/100

Wine Spectator

Sweet oak spice, cherry, strawberry and woody notes pervade this taut, elegant red. Tight and compact on the finish, remaining firmly structured and long. Best from 2019 through 2030. 1,050 cases made. – BS »

Web only 2017



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