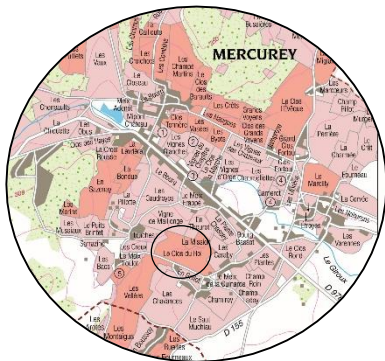




Château de Chamirey

MERCUREY ROUGE PREMIER CRU CLOS DU ROI

2014



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 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

Lovely garnet-red and limpid colour.

NOSE

Concentrated nose opening on undergrowth notes.

Fruity with black cherries aromas.

Beautiful complexity.

PALATE

On the palate the wine is rich and concentrated with chocolate and cherries notes.

Attack with supple tannins and elegant length finish.

SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar between 8 and 10 years.

FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru « Clos du Roi » 2014 will marvelously match with « bœuf bourguignon », rosbeef and cheeses as Pont-l'Evêque, Livarot and Epoisses.





MERCUREY ROUGE PREMIER CRU CLOS DU ROI

2014



15,5/20

Guide 2017



15/20

Guide 2017



91/100

Top 25 producers in Côte Chalonnaise

Burgundy 2014. Special report, January 2016

Tim Atkin MW



89/100

Allen Meadows
BURGHOUND.COM
The ultimate Burgundy reference

« Once again subtle hints of VA can be found on the red and dark currant, earth and slightly savage-inflected aromas. There is more size, weight and volume to the opulent and very rich medium-bodied flavors that possess a velvety mouth feel before concluding in a lingering and reasonably well-balanced finish. »

Issue 64, October 8th, 2016



90/100

WINEENTHUSIAST
MAGAZINE

« Four parcels in the Clos du Roi Premier Cru go into this wine. It is structured and firm—a wine for aging. It has a strongly mineral character, concentrated tannins as well as black-cherry fruit and freshening acidity. Drink the wine from 2018. »

12/31/2016



Château de Chamirey