



# Château de Chamirey

## MERCUREY ROUGE

2018

### 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 40% in traditional Burgundian 228 liters barrels and 60% in stainless steel vats during 12 months. We use around 10% of new barrels.

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

### Key points

- 1/3 from 1<sup>er</sup> Cru vineyards
- Château label
- Price/quality ratio
- Alternative to Pommard
- Enjoyable from now

### TASTING NOTES

#### EYE

Beautiful purple colour.

#### NOSE

The nose reveals fresh red berries notes as current and wild strawberries.

#### PALATE

On the palate, good balance between acidity and fullness. Large predominance of fruits.

### SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 3 to 5 years.

### FOOD & WINE PAIRINGS

Our Mercurey Rouge 2018 will perfectly match with red meats, tartar and delicatessen.

