



# Château de Chamirey

## CUVÉE HORS LIGNE

### Why a Cuvée Hors Ligne ?

In 1855, Doctor Lavalley, a Medical Natural History professor in Dijon revived the Burgundy wine's Classification used for centuries in his magistral « Histoire et statistique de la Vigne et des Grands Vins de la Côte d'Or ».

The greatest wines are called 'Tête de cuvée' or 'Cru Hors Ligne'.

Then come the First Cuvées, Second Cuvées and Third Cuvées.

This cuvée seemed to us deserving its 'Hors Ligne' classification.

### Terroir

This wine is coming from the plot 'Les Chavances' (1,15 Hectare), in Mercurey, planted in 1988 and located at the bottom of a natural amphitheater thus creating a favorable micro-climate.

The soil is a blend of clay and limestone with a good proportion of iron and silt.

### Winemaking and Aging

We have selected the best grapes of the plot to produce 1336 magnums, all numbered.

A special care was taken during the first part of the winemaking process, using 30% of whole-bunches and privileging pumping-over and small extractions, followed by few manual 'pigeages'.

Aging took place 100% in french oak barrels (using 25% of new oak) during 11 months, followed by a further refining of 3 months in tanks, offering to this wine a very delicate and subtle oakiness.

### Tasting

Deep and intense ruby colour.

Intense and complex nose expressing small black fruits and floral scents along with some graphite, pepper and clove notes.

On the palate, we have a good tannic structure with an ample mid-palate. Great balance between tannins and freshness.

### Food & Wine pairings

Red meat in sauce, duck magret, veal sauté, pork shoulder, beef bourguignon, cheeses (Epoisses, Camembert,...).

### Cellaring

Ready to enjoy from now, it can be kept in the cellar for 15 to 20 years.

