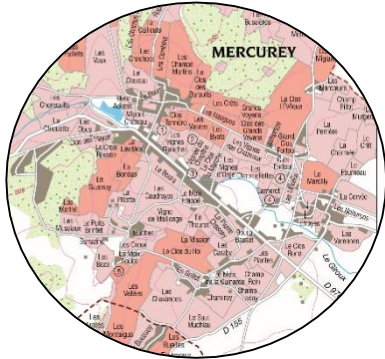




Château de Chamirey

MERCUREY CLOS DE LA MALADIÈRE 2022



TERROIR

Our vineyard Clos de la Maladière is composed by 3 plots planted between 1959 and 1979.

Total area : 1,36 ha (3,35 acres)

Climate & Soil : dominated by clay and limestone with a clay predominance. Plots are exposed from North to South direction on slight slope with pebbles.

WINEMAKING & AGING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

Before starting 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 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.

After maceration, free and press wines are separated for aging.

Aging process is taking place 100% in 400 liters barrels during 12 months. We use around 10% of new barrels.

Then the wine spends 2 more months in stainless-steel tanks.

TASTING NOTES

EYE

Shiny red color with purple reflects.

NOSE

The nose, delicately fruity, is showing bilberry and cassis aromas along with some pepper and nutmeg notes.

PALATE

The attack is frank then fruity notes are developing on an integrated and delicate tannic structure.
The finish is tart with a great finesse.

SERVICE & AGING

It can be served from now at 13-14°C or kept in cellar for 7-10 years.

FOOD & WINE PAIRINGS

Our Mercurey Clos de la Maladière 2022 would perfectly match with a Burgundian Fondue or a chocolate cake.



Key points

- Château label
- Single vineyard
- Price/quality ratio
- Enjoyable from now