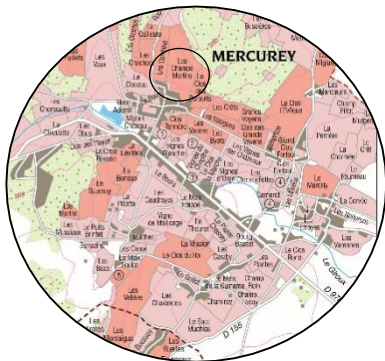




# Château de Chamirey

## MERCUREY ROUGE PREMIER CRU CHAMPS MARTIN

2022



### TERROIR

Our vineyard of Champs Martin was planted in 2002.

Total area : 0,49 hectares (1,2103 acres)

Climat & Soil : South exposure, high altitude on a smooth slope. The soil is mainly composed by clay and limestone with a clay predominance. Limestone vein is taking place in the middle of the plot bringing a great drainage.

### WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand. Grapes are partially destemmed (60%).

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. 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 11 months with 20% of new barrels. Then 2 more months in stainless steel tanks before bottling.

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

### TASTING NOTES

#### EYE

Bright red and shiny color.

#### NOSE

The first nose is serious and straightforward and is slowly opening-up on Cassis bud aromas, delicate white flowers such as lily of the valley or lillias.

#### PALATE

Elegant and silky texture due to a perfect balance between acidity and roundness.

The finish is persistent with some tart red berries notes.

### SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 15-20 years.

### FOOD & WINE PAIRINGS

Our Mercurey 1<sup>er</sup> Cru 'Champs Martin' 2022 will nicely pair with a nice grilled prime rib.

