

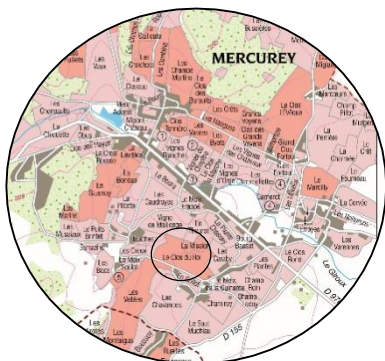


Château de Chamirey

MERCUREY ROUGE PREMIER CRU

CLOS DU ROI

2022



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 with a 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 fully 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 11 months with around 24% of new barrels.

The wine then spends 3 months in stainless steel tanks before bottling.

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

TASTING NOTES

EYE

Ruby-red color with a velvety and shiny aspect.

NOSE

The nose is offering an intense red fruits bouquet (cherries, sour cherries) and mentholated spices.

PALATE

On the palate the structure is serious and delicate, revealing all the aspects of the terroir.

This wine is offering a nice aromatic complexity based on fruits, spices and few floral notes.

SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar between 10 and 15 years.

FOOD & WINE PAIRINGS

Our Mercurey rouge Premier Cru « Clos du Roi » 2022 will pair with a grilled prime rib or baked fish along with some vegetables.

It can also nicely accompany a Tomme de Savoie.

