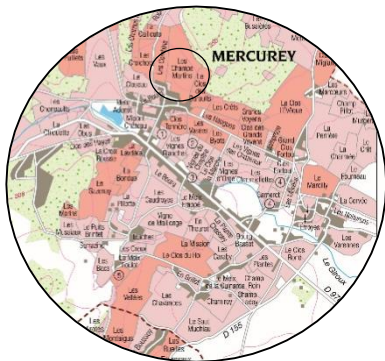




Château de Chamirey

MERCUREY ROUGE PREMIER CRU EN SAZENAY

2022



TERROIR

Our vineyard of 'En Sazenay' was planted in 1998.

Total area : 1,5210 hectares (2,4710 acres)

Climat & Soil : South-east exposure, medium altitude on a coteau. The soil is dense and rich in limestone and silt. Very rocky soil on the top of the slope and more refine at the bottom.

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 (35% whole clusters). 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 oak barrels during 12 months with around 25% of new barrels.

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

The wine spends 2 months in tanks before bottling.

TASTING NOTES

EYE

Shiny red color with delicate purple reflects.

NOSE

The delicate nose is first composed of earthy aromas which are progressively opening on spicy notes: ginger, pepper, chocolate.

PALATE

The palate, of an elegant texture, is quite ample with a great finesse. The silky finish is offering a long and tart salinity.

SERVICE & CELLARING

It can be served from now at 15-16°C or kept in cellar for 15 years.

FOOD & WINE PAIRINGS

The Mercurey rouge Premier Cru 'En Sazenay' 2022 will nicely pair a red tuna carpaccio, a 'Coq au vin' or some Epoisses.

