

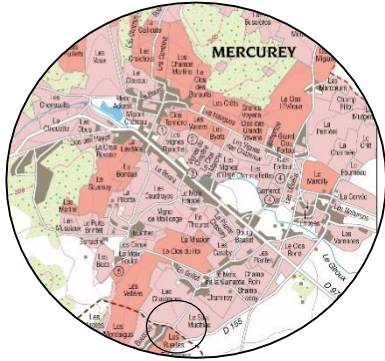


Château de Chamirey

MERCUREY ROUGE PREMIER CRU

Cuvée 'Les Cinq'

2022



THE CUVÉE

Thanks to the great vintage 2009, Bertrand, Amaury and Aurore Devillard, Marquis de Jouennes' heirs, decided to create an unique cuvée named 'Les Cinq' ('The Five').

The best barrels (burgundy barrels of 228 liters) from the five Premiers Crus red of Château de Chamirey have been selected and blended to make this prestigious cuvée. They all come from the best Premier Cru of the village of Mercurey : **Les Ruelles monopole ; En Sazenay ; Clos du Roi ; Clos l'Évêque and Champs-Martin.**

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. 10% whole clusters were used. 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 12 months. 60% new barrels.

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

The wine spends 4 more months in tanks before bottling.

TASTING NOTES

EYE

Intense red coloration.

NOSE

The discreet nose is opening slowly on fresh red fruit aromas (cherries, sour cherries) with a touch of peppery and mentholated spices.

PALATE

The totally integrated tannins are giving access to an elegant silky texture.

The licorice finish is long and fresh.

SERVICE & CELLARING

Perfect temperature : 15-16°C

Can be cellared for 10 to 15 years.

FOOD & WINE PAIRINGS

This Mercurey 1^{er} Cru 'Les Cinq' 2022 will pair with some grilled Charolais beef with mushrooms and grilled bacon.

