



*Château de Chamirey*

# CHÂTEAU DE CHAMIREY MERCUREY ROUGE

*Côte Chalonnaise, Burgundy*

BC +354308 6x750ml



## **90 points, Tim Atkin, Master of Wine (2018)**

Located in the heart of the appellation Mercurey in Burgundy, Château de Chamirey has origins dating back to the eighteenth century. Owned by the Devillard family for the past three generations, the estate has thirty-seven hectares planted on the best terroirs of the appellation, comprised of twenty-seven hectares of red wine varietals and ten hectares of white. This includes fifteen hectares of classified Premier Cru.

## **90 points, Burghound (2018)**

A restrained, yet ripe nose reflects notes of both red and dark fruit along with evident earth and soft wood nuances. The supple, round and delicious middle weight flavours possess good energy before terminating in a mildly rustic and warm finale. The presence of the 1er juice in the blend is evident as this offers fine volume and power for a villages level wine.

**Grape:** 100% Pinot Noir

**Vineyards:** The Château's village-level red wine is made from grapes harvested from a dozen vineyards, including **three 1er Cru** — Champs Martins, Clos l'Evêque, and En Sazény. Soils are dominated by limestone with a clay predominance, farming practices are organic.

**Winemaking:** The wine is made from hand-harvested, de-stemmed grapes, with fermentation taking place in open tanks over 15 days. Alcoholic fermentation is realized with natural yeasts. After maceration, free and press wines are separated for aging. Aging process is taking place 40% in traditional Burgundian 228 liters barrels and 60% in stainless steel vats for 12 months — 10% of new barrels. 100% malolactic fermentation takes place. French oak comes mainly from Bourgogne, Allier and Vosges forests.

**Tasting Notes:** The nose reveals fresh red berries notes as current and wild strawberries. On the palate, good balance between acidity and fullness. Large predominance of red fruits.

DREAM**WINES**