



Château de Chamirey

2019 CLOS DU ROI

MERCUREY ROUGE PREMIER CRU

MERCUREY, FRANCE



Planted between 1970 and 2002, Devillard's vineyard of Clos du Roi is divided into 4 adjacent plots South/South-west facing with a concave slope. Dark brown soil with chalky borders.

VITICULTURE/VINIFICATION

To preserve their integrity, grapes are carefully harvested and sorted out by hand. Before alcoholic fermentation begins, a cold pre-fermentation occurs during 4 to 6 days to work on the phenolic component's extraction. Grapes are previously fully destemmed. Alcoholic fermentation occurs with natural yeasts.

After maceration, free and press wines are separated for aging, which takes place 100% in traditional Burgundian barrels during 16 months with around 30% of new barrels. Devillard only uses light toasted French oak coming mainly from Bourgogne, Allier and Vosges forests. The wine then spends 2 months in stainless steel tanks before bottling.

TASTING NOTES

Deep ruby color with velvety aspects, expressive nose of small red fruits with notes of pepper and clove. The palate is ample with a silky texture, long and fresh finish. The wine is supple, deep and fruity with dominating red fruit aromas.

TECHNICAL INFORMATION

VARIETALS:	100% Pinot Noir
ALC:	15.5%
RS:	<2 g/L
TOTAL ACIDITY:	5.1 g/L
TOTAL SULPHUR:	81 mg/L
PH:	3.51

