



*Château de Chamirey*

# MERCUREY ROUGE

2019

MERCUREY, FRANCE



This Mercurey Rouge is a blend of 10 different small plots make, plus 3 plots of Premier Cru - En Sazenay, Champs-Martin and Clos L'Évêque - spread over different terroirs of Mercurey. Truly reflecting the geological diversity of the appellation, Devillard's vineyards are located on limestone and mainly clay soils. Their natural diversity and complexity produce a fresh, fruity and complex wine which is the signature of the Château de Chamirey.

## 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 partially destemmed. Then fullmaceration lastsfor 15 days. Fermentation is realized with natural yeasts.

After maceration, free and press wines are separated for aging, which takes place 70% in traditional Burgundian barrels and 30% in stainless steel vats for 12months. Devillard uses around 10% of new barrels.

## TASTING NOTES

Garnet color, clear and shiny. After aeration, the nose reveals small red fruits aromas. On the palate, juicy, generous and perfectly balanced by a great freshness.

## TECHNICAL INFORMATION

VARIETALS:	100% Pinot Noir
ALC:	14.6%
RS:	<2 g/L
TOTAL ACIDITY:	4.9 g/L
TOTAL SULPHUR:	65 mg/L
PH:	3.5

