

CHÂTEAU DE CHAMIREY MERCUREY ROUGE PREMIER CRU 'CLOS DU ROI'



100% Pinot Noir. Deep ruby color with velvety aspects. Expressive nose of small red fruits with notes of pepper and clove. The palate is ample with a rich, silky texture. The wine is supple, deep and fruity with dominating red fruit aromas. Long and fresh finish. Good aging potential. Will pair marvelously with peppered rib roast, beef filet mignon, lamb shoulder or rack of pork and cheeses.

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. 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.

Built in the 17th century, the historic winery at the Château de Chamirey has been renovated in a traditional style, using high-quality, locally-made materials, including Corton stone, Burgundy oak and aged glass and metal. In 1934, Marquis de Jouennes produced the first bottle of red Mercurey under Château de Chamirey's name. The estate consists of 91 acres (37 of which are Premier Cru) reflecting the diverse soils and micro climates found within the Mercurey appellation. Brother and sister, Amaury and Aurore Devillard, represent the 5th generation of this historical Burgundian family. The Devillard's roots started in Mercurey in the 13th century. However, their first estate label – Château de Chamirey – was not bottled until 1934. Beyond Mercurey, the Devillards have domaines in Nuits-Saint-Georges, Givry, Mâcon, and Pouilly-Fuissé. With over fifty percent of their vineyards designated as Premier Cru, and quite a few Grand Crus, the Devillards understand the importance of price to quality ratio; their wines are accessible to everyone.

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Tasting Note:

CHÂTEAU DE CHAMIREY MERCUREY ROUGE 1ER CRU 'CLOS DU ROI'

100% Pinot Noir. Aromas of small red fruits, pepper & clove; ample, rich, silky texture; supple, deep & fruity; long, fresh finish.

Shelf Talker:

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