

## Chateau de Chamirey Mercurey Rouge France 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2019

**GRAPE** Pinot Noir

**GEOGRAPHY** Europe

**COUNTRY** France

**LARGER REGION** Burgundy

**SMALLER REGION** Côte  
Chalonnaise

**SUB REGION** Mercurey

### Rationale

Over the years, affordability of the great reds of France's Burgundy has become increasingly elusive. With a delimited amount of wine made and rising global demand, the prices have skyrocketed. And why shouldn't they? As the world's benchmark for Pinot Noir with greater clonal diversity, a saturation of mature vines, and centuries of experience, Burgundy has established the holy grail for all. With its omnipresent mineral, earthy framing, zesty acid levels, and deft use of oak, few places combine as perfectly as the Côte d'Or.

Mercurey is a village in the Côte Chalonnaise sub-region of Burgundy. It is one of the five communal titles of the Chalonnaise and produces predominantly red wines from the Pinot Noir grape variety. Classic Mercurey wine is deeper in color, more full-bodied and also longer-lived than its counterparts from the other Chalonnaise communes. It's elegant and perfumed, typical with flavors and aromas of licorice, red berries, and violets and with the most perfumed examples showing notes of rose petals.

Château de Chamirey was originally built in the 17th century and subsequently 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. Three of the 10 small plots in this bottle are Premier Cru vineyards planted in clay and limestone soils.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Light

**COLOR** Ruby

**RIM VARIATION** Ruby  
*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** High

**TANNIN** Med+

**TEXTURE** Round / Smooth

**FINISH** Med+

**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Red Currant • Red Raspberry • Red / Sour Cherry • Pomegranate • Strawberry  
*Condition: Fresh, Ripe*

**BLACK FRUIT** Black Raspberry • Black Cherry • Blackberry *Condition: Fresh*

**FLORAL** Rose • Jasmine *Condition: Fresh*

**OTHER VEGETABLE** Mushrooms (Brown) • Fennel / Anise • Ginger / Root

**HERBAL** Tea Leaf / Bergamot • Basil • Sage

**OTHER SPICES** Sassafras • Licorice (Red) • Chinese Five Spice

**ORGANIC EARTH** Forest Floor • Truffle / Mushrooms

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Used Barrique

**PERCEIVED WINEMAKING CHOICES** Partial / Whole Cluster