

# CHÂTEAU DE CHAMIREY

\$75.25
\* Suggested retail price



## Mercurey 1er Cru Clos des Ruelles Monopole 2021

| ШШ       | Product code          | 15289812                            |
|----------|-----------------------|-------------------------------------|
| \$       | Licensee price        | \$65.27                             |
| iid      | Format                | 12x750ml                            |
|          | Listing type          | SAQ Specialty by lot                |
| Ĕ        | Status                | Available                           |
| •        | Type of product       | Still wine                          |
|          | Country               | France                              |
| Ø        | Regulated designation | Appellation origine controlée (AOC) |
| 9        | Region                | Burgundy                            |
| 9        | Subregion             | Côte Chalonnaise                    |
| •        | Appellation           | Mercurey                            |
|          | Classification        | 1er cru                             |
| 100      | Varietal(s)           | Pinot Noir                          |
| <b>%</b> | Colour                | Red                                 |
| 4        | Sugar                 | Dry                                 |
| T        | Closure type          | Cork                                |

#### **ABOUT THIS WINERY**

Since 1934 this Château has produced its own bottles and the Devillard family is in its 5th generation of wine growers passionate about grapes and wine. Located in Mercurey in the greater Burgundy region, the 37 hectare vineyard benefits from all the typical attributes of the region, which the Devillards combine with rigorous vinification, always waiting for the maximum maturity of the fruits before starting their work.

#### **TASTING NOTES**

### **PRODUCT NOTES**

Le Clos des Ruelles is a monopoly plot of 2.5 hectares with older vines planted in 1954, and the others planted in the 1980s.

#### **PRODUCTION NOTES**

The grapes are harvested by hand, manually sorted and partially or 100% destemmed. Post-fermentation maceration helps us soften the tannins. During devatting, free-run and press wine are carefully separated and aged separately. The wine is aged for 15 months in 100% oak barrels, 25% of which are in new barrels.

CHRISTOPHE JALBY (514) 604-2511 Montréal & Laurentides & Outaouais

MARC-ANDRÉ ROY (514) 513-5361 Montréal KATHERINE RAYMOND (514) 516-8092 Montérégie & Estrie

ÉTIENNE DUTIL (514) 885-3447 Laval & Lanaudière & Mauricie ALIX BÉLANGER GAGNON (581) 996-2643 Québec



**88-90** Burghound.com



MARIO DEMERS (514) 409-6662 Montréal