



MERCUREY CUVÉE HORS LIGNE 1,5 L

PRODUIT

Château de Chamirey's Cuvée Hors Ligne is a rare and ambitious expression of Mercurey Pinot Noir, the result of a rigorous selection of the estate's finest plots, produced only in exceptional vintages. This signature cuvée embodies the elegance and depth of the Côte Chalonnaise, with a long and precise aging process that enhances the purity of the fruit and the nobility of the terroir. The nose is intense and complex, blending black cherry, blackberry, sweet spices, dried rose, and a subtle smoky touch. On the palate, the texture is ample, the tannins perfectly blended, and the finish is very persistent, marked by balance and freshness. A wine for laying down par excellence, Cuvée Hors Ligne will pair wonderfully with a refined dish such as hare à la royale, stuffed pigeon, or truffle risotto.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Bourgogne / France
Type de vin	Rouge
Volume	1,5L
Potentiel de garde	10 ans
Cépages	Pinot Noir