

# CHÂTEAU D'ETROYES



Depuis 1720



## BOURGOGNE Chardonnay 2018

**GRAPE VARIETY:** Chardonnay

**SOIL :** Clay

**EXPOSURE :** East

**AVERAGE AGE OF VINES:** 7 years old

**SURFACE:** 0,40 hectare – 1 acre

**WINEMAKING:** Pneumatic pressing.  
Fermentation in French oak.

**MATURING:** In French oak during 11 months  
with 20% of new barrels.

**TASTING NOTES :** Gold color with light golden  
tints. A slightly toasted nose with a touch  
of hazelnut and white flowers. Round  
mouth with a nice length. Floral and  
woody feedback.

**WINE AND FOOD PAIRING:** Gougères, seafood  
salad, fish frying, pies.

**SERVING TEMPERATURE:** 12-14°C – 54-57°F

**AGEING POTENTIAL:** 2 to 4 years