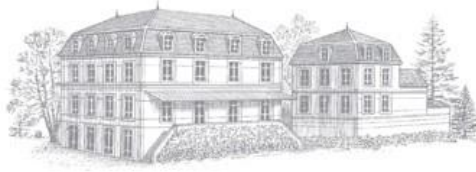


CHÂTEAU D'ETROYES



Depuis 1720



BOURGOGNE Pinot Noir 2017

GRAPE VARIETY: Pinot noir

SOIL : Clay

EXPOSURE: Southwest

AVERAGE AGE OF VINES: 47 years old

SURFACE : 1,13 hectare – 2,79 acres

WINEMAKING: Total destemming, 3 weeks vatting in temperature-controlled vats, daily pumping over.

MATURING : In French oak during 9 months with 20% of new barrels.

TASTING NOTES : Nice ruby color. Blackcurrant and black cherry nose. Very appetizing in the mouth. A supple and pleasant wine.

WINE AND FOOD PAIRING: Raw ham, « meurette » eggs, andouillette.

SERVING TEMPERATURE: 14-16°C – 57-61°F

AGEING POTENTIAL: 2 to 4 years