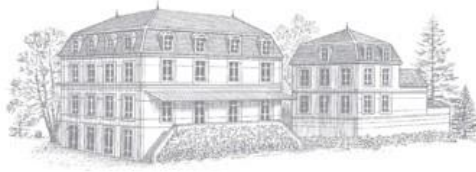


CHÂTEAU D'ETROYES



Depuis 1720

MERCUREY Premier Cru Champs Martin 2018



GRAPE VARIETY: Chardonnay

SOIL : Limestone from very calcareous marls

EXPOSURE: Southwest on very steep slopes

AVERAGE AGE OF VINES: 18 years old

SURFACE : 0,25 hectare – 0,62 acre

WINEMAKING: Pneumatic pressing. Fermentation in French oak.

MATURING: In French oak during 11 months with 25% of new barrels.

TASTING NOTES : Pale gold color. Discreet nose with honeysuckle notes. Mouth with a nice grain and a woody note that has yet to blend in. Beautiful potential, to be waited patiently.

WINE AND FOOD PAIRING: Fish in a crust, chicken with cream and morels, sweetbreads.

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

AGEING POTENTIAL: 4 to 8 years