

# CHÂTEAU D'ETROYES



Depuis 1720

## MERCUREY Premier Cru Clos l'Evêque 2017



**GRAPE VARIETY:** Pinot noir

**SOIL:** Clay and limestone

**EXPOSURE :** Southeast, on the hillsides

**AVERAGE AGE OF VINES:** 46 years old

**SURFACE:** 6,85 hectares – 16,93 acres

**WINEMAKING:** Total destemming, vatting for 3 weeks in temperature-controlled vats, daily pumping over and punching down of the cap.

**MATURING:** In French oak during 12 months with 10% of new barrels.

**TASTING NOTES:** Great ruby colour. Elegant and well-marked nose of red fruits followed by toasted notes. Fruity mouth, round and fine. Some tannins that need to soften over time.

**WINE AND FOOD PAIRING:** Roasted poultry, mushrooms, Burgundian cheeses.

**SERVING TEMPERATURE:** 17-18°C – 62-64°F

**AGEING POTENTIAL:** 5 to 10 years