

# CHÂTEAU D'ETROYES



Depuis 1720

## MERCUREY Premier Cru Les Combins 2017



**GRAPE VARIETY:** Pinot noir

**SOIL:** Clay and limestone from stony deposits

**EXPOSURE:** Southwest

**AVERAGE AGE OF VINES:** 17 years old

**SURFACE:** 0,87 hectare – 2,15 acres

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

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

**TASTING NOTES:** Beautiful ruby colour. Intense nose of ripe jammy fruits. Powerful on the palate, with a supple and elegant finish. Nice potential, still needs to be opened up.

**WINE AND FOOD PAIRING:** Beef in wine sauce, roast duck, game birds.

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

**AGEING POTENTIAL:** 5 to 10 years