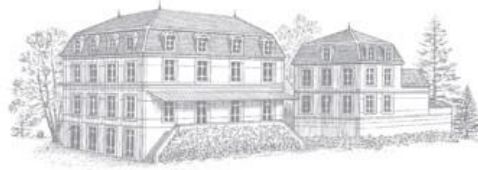


# CHÂTEAU D'ETROYES



Depuis 1720

## MERCUREY Premier Cru Les Velley 2017



**GRAPE VARIETY:** Pinot noir

**SOIL:** Clay and limestone from very calcareous marls

**EXPOSURE:** Southeast, on very steep slopes

**AVERAGE AGE OF VINES:** 38 years old

**SURFACE:** 1,39 hectare – 3,43 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 deep ruby colour. Powerful nose of black cherry, a touch of pepper. Round, powerful and velvety on the palate. Soft tannins. A balanced wine.

**WINE AND FOOD PAIRING:** Prime rib of beef, lamb in crust, stuffed poultry.

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

**AGEING POTENTIAL:** 5 to 10 years