

CHÂTEAU D'ETROYES



Depuis 1720



MERCUREY Vieilles Vignes 2018

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

EXPOSURE: East, mid-slope

AVERAGE AGE OF VINES: 32 years old

SURFACE: 0,18 hectare – 0,44 acre

WINEMAKING: Pneumatic pressing.
Fermentation in French oak.

MATURING: In French oak during 10 months
with 20% of new barrels.

TASTING NOTES: Pale yellow colour. First very
floral and complex nose followed by
notes of citrus fruits and then
gingerbread. Very straight and
straightforward on the palate with
feedback on woody and toasted notes.
Rich wine.

WINE AND FOOD PAIRING: Seafood casserole,
fish dumplings, white meat.

SERVING TEMPERATURE: 12-14°C – 54-57°F

AGEING POTENTIAL: 3 to 5 years