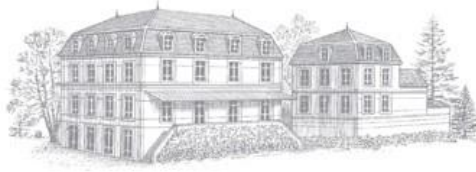


CHÂTEAU D'ETROYES



Depuis 1720



MERCUREY Clos des Noiterons 2018 MONOPOLE

GRAPE VARIETY: Pinot noir

SOIL: Clay

EXPOSURE: East

AVERAGE AGE OF VINES: 50 years old

SURFACE: 6,05 hectares – 14,95 acres

WINEMAKING: Total destemming, 3 weeks vatting in temperature-controlled vats, daily pumping over.

MATURING: In French oak during 9 months with 20% of new barrels.

TASTING NOTES: Deep ruby colour. Spicy and fruity bouquet with aromas of ripe blackberries (blackcurrant, blackberry). Very powerful on the palate. Good ageing potential.

WINE AND FOOD PAIRING: Grilled or roasted meat, poultry, lasagna.

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

AGEING POTENTIAL: 3 to 5 years