

# CHÂTEAU D'ETROYES



Depuis 1720



## MERCUREY Les Ormeaux 2018

**GRAPE VARIETY:** Chardonnay

**SOIL:** Clay and limestone

**EXPOSURE:** East, mid-slope

**AVERAGE AGE OF VINES:** 16 years old

**SURFACE:** 3,29 hectares – 8,13 acres

**WINEMAKING:** Pneumatic pressing.  
Fermentation in French oak.

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

**TASTING NOTES:** Very light yellow colour.  
Nose with white flowers aromas and a  
predominance of hawthorn. Round and  
toasted mouth with a melted woody  
note. Feedback grilles on cocoa notes.  
Nice length.

**WINE AND FOOD PAIRING:** Fish papillote,  
scallops, frog legs.

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

**AGEING POTENTIAL:** 4 to 6 years