

# CHÂTEAU D'ETROYES



Depuis 1720

## RULLY La Chatalienne 2018



**GRAPE VARIETY:** Chardonnay

**SOIL:** Clay

**EXPOSURE:** West

**AVERAGE AGE OF VINES:** 37 years old

**SURFACE:** 3 hectares – 7,41 acres

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

**MATURING:** In French oak during 11 months  
with 20% of new barrels.

**TASTING NOTES:** Pretty pale gold colour.  
Nose of a very beautiful intensity. Very  
chiseled mineral attack with notes of  
hazelnut and orange peel. Lively, fresh  
and long finish. Complex and balanced  
wine.

**WINE AND FOOD PAIRING:** Crustaceans,  
creamed fish and white meat, risotto.

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

**AGEING POTENTIAL:** 3 to 5 years