

CHÂTEAU D'ETROYES



Depuis 1720



RULLY Les Fromanges 2018

GRAPE VARIETY: Chardonnay

SOIL : Clay and limestone

EXPOSURE: East, southwest

AVERAGE AGE OF VINES: 28 years old

SURFACE: 7,51 hectares – 18,56 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.
Beautiful mineral attack on the nose
followed by vanilla notes. Fresh on the
palate with a touch of orange peel and a
persistent finish. Still asks to open up.

WINE AND FOOD PAIRING: Crustaceans, grilled
fish and white meat, fish terrine.

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

AGEING POTENTIAL: 3 to 5 years