

# CHÂTEAU D'ETROYES



Depuis 1720



## MERCUREY Clos des Corvées 2018

**GRAPE VARIETY:** Pinot noir

**SOIL:** Silt and clay

**EXPOSURE:** South

**AVERAGE AGE OF VINES:** 26 years old

**SURFACE:** 6,37 hectares – 15,74 acres

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

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

**TASTING NOTES:** Pretty deep ruby colour. Nose of small ripe red and black fruits (blackcurrant, blackberry and raspberry). Powerful and structured on the palate, with an elegant tannic structure that supports the finish.

**WINE AND FOOD PAIRING:** Charcuterie, grilled or roasted red meat, mild unripened cheese.

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

**AGEING POTENTIAL:** 3 to 5 years