



## CHÂTEAU D'ÉTROYES

# Bourgogne



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CHARDONNAY  
2018

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**GRAPE VARIETY:** Chardonnay

**SOIL:** Clay

**EXPOSURE:** East

**AVERAGE AGE OF VINES:** 8 years old

**SURFACE:** 0,40 hectare - 1 acre

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

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

**TASTING NOTES:** Gold color with light golden tints. A slightly toasted nose with a touch of hazelnut and white flowers. Round mouth with a nice length. Floral and woody feedback.

**WINE AND FOOD PAIRING:** Aperitif, shellfish and crustaceans, cheese dishes, fresh cheeses.

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

**AGEING POTENTIAL:** 2 to 4 years