



CHÂTEAU D'ÉTROYES

Bourgogne



PINOT NOIR
2018

GRAPE VARIETY: Pinot Noir

SOIL: Clay

EXPOSURE: Southwest

AVERAGE AGE OF VINES: 48 years old

SURFACE: 1,13 hectare – 2,79 acres

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

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

TASTING NOTES: Nice ruby color. Blackcurrant and black cherry nose. Very appetizing in the mouth. A supple and pleasant wine.

WINE AND FOOD PAIRING: Deli meats, grilled and roasted white meats, pies and quiches, pasta and risottos, vegan dishes, fresh cheeses.

SERVING TEMPERATURE: 14-16°C - 57-61°F

AGEING POTENTIAL: 2 to 4 years