



CHÂTEAU D'ÉTROYES

Bourgogne



PINOT NOIR
ROSE
2019

GRAPE VARIETY: Pinot Noir

SOIL: Clay

EXPOSURE: Southwest

AVERAGE AGE OF VINES: 41 years old

SURFACE: 0,75 hectare – 1,85 acre

WINEMAKING: Made from bleeding after 3 hours of vatting. Settling and winemaking in temperature-controlled vats.

MATURING: In vat.

TASTING NOTES: Beautiful salmon color. Raspberry and redcurrant nose. Lively and fruity on the palate. Gouleyant wine.

WINE AND FOOD PAIRING: Deli meats, grilled and roasted red meats, pies and quiches, bittersweet dishes, spicy dishes, sushi, pasta and risottos, vegan dishes.

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

AGEING POTENTIAL: 1 to 2 years