



## CHÂTEAU D'ÉTROYES

# Mercurey 1er Cru



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LES  
CHAMPS MARTIN  
2018

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**GRAPE VARIETY:** Chardonnay

**SOIL:** Limestone from very calcareous marls

**EXPOSURE:** Southwest on very steep slopes

**AVERAGE AGE OF VINES:** 19 years old

**SURFACE:** 0,25 hectare – 0,62 acre

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

**MATURING:** In French oak during 11 months with 25% of new barrels.

**TASTING NOTES:** Pale gold color. Discreet nose with honeysuckle notes. Mouth with a nice grain and a woody note that has yet to blend in. Beautiful potential, to be waited patiently.

**WINE AND FOOD PAIRING:** Shellfish and crustaceans, fish in sauce, grilled and roasted white meats, white meats in sauce, bittersweet dishes, blue cheeses.

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

**AGEING POTENTIAL:** 4 to 8 years