



CHÂTEAU D'ÉTROYES

Mercurey 1er Cru



LE
CLOS L'EVÊQUE MONOPOLE
2017

GRAPE VARIETY: Chardonnay

SOIL: Limestone from very calcareous marls

EXPOSURE: Full east

AVERAGE AGE OF VINES: 65 years old

SURFACE: 0,06 hectare – 0,15 acre

WINEMAKING: Pneumatic pressing. Fermentation in French oak.

MATURING: In French oak during 12 months with 25% of new barrels.

TASTING NOTES: Pretty gold colour. Aromas of white flowers and a touch of vanilla. Nice balance in the mouth between acidity and buttery and toasted matter. The finish is mineral, straight and elegant.

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: 5 to 10 years