



CHÂTEAU
D'ÉTROYES

Mercrey 1er Cru



LE
CLOS L'ÉVÊQUE MONOPOLE
2018

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. Beautiful balance between aromas of white flowers and Bourbon vanilla. The palate, still reserved in its early years, is chiselled. The mineral finish is very 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