



CHÂTEAU D'ÉTROYES

Mercurey 1^{er} Cru



LE
CLOS L'EVÊQUE
2017

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone

EXPOSURE: Southeast, on the hillsides

AVERAGE AGE OF VINES: 47 years old

SURFACE: 6,85 hectares – 16,93 acres

WINEMAKING: Total destemming, vatting for 3 weeks in temperature-controlled vats, daily pumping over and punching down of the cap.

MATURING: In French oak during 12 months with 10% of new barrels.

TASTING NOTES: Great ruby colour. Elegant and well-marked nose of red fruits followed by toasted notes. Fruity mouth, round and fine. Some tannins that need to soften over time.

WINE AND FOOD PAIRING: Grilled and roasted white meats, grilled and roasted red meats, white meats in sauce, red meats in sauce, game and offal.

SERVING TEMPERATURE: 17-18°C - 62-64°F

AGEING POTENTIAL: 5 to 10 years