



CHÂTEAU D'ÉTROYES

Mercurey 1er Cru



LE CLOS L'ÉVÊQUE 2018

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: Deep purplish robe. Elegant and well-marked nose of raspberry, morello cherry and wild berries. Structured, ample, generous and powerful on the palate with coated tannins and a lingering finish.

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