



CHÂTEAU D'ÉTROYES

Mercurey 1^{er} Cru



LES
COMBINS
2017

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone from stony deposits

EXPOSURE: Southwest

AVERAGE AGE OF VINES: 18 years old

SURFACE: 0,87 hectare – 2,15 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: Beautiful ruby colour. Intense nose of ripe jammy fruits. Powerful on the palate, with a supple and elegant finish. Nice potential, still needs to be opened up.

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