



CHÂTEAU D'ÉTROYES

Mercurey 1^{er} Cru



LES
CRÊTS
2017

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone from very calcareous marls

EXPOSURE: South facing

AVERAGE AGE OF VINES: 45 years old

SURFACE: 0,34 hectare – 0,84 acre

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 deep ruby color. Beautiful marriage on the nose of fruity aromas and mineral notes characteristic of the "climat". The mouth is precise, straightforward, and the finish has well blended tannins.

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