



## CHÂTEAU D'ÉTROYES

# Mercurey 1<sup>er</sup> Cru



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### SIGNATURE 2018

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THE SIGNATURE CUVÉE IS A SELECTION OF OUR BEST BARRELS OF MERCUREY PREMIER CRU FOR EXCEPTIONAL VINTAGES.

**GRAPE VARIETY:** Pinot Noir

**SOIL:** Clay and limestone

**EXPOSURE:** Southeast, on the hillsides

**AVERAGE AGE OF VINES:** 42 years old

**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 colour. Elegant and well-defined 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, spicy dishes.

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

**AGEING POTENTIAL:** 5 to 10 years