



## CHÂTEAU D'ÉTROYES

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



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LES  
VELLEY  
2017

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**GRAPE VARIETY:** Pinot Noir

**SOIL:** Clay and limestone from very calcareous marls

**EXPOSURE:** Southeast, on very steep slopes

**AVERAGE AGE OF VINES:** 38 years old

**SURFACE:** 1,39 hectare – 3,43 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 deep ruby colour. Aromas of black fruits and spices. Round and full on the palate with silky tannins. Harmonious and elegant 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