



CHÂTEAU D'ÉTROYES

Mercrey



LE CLOS DES CORVÉES 2018

GRAPE VARIETY: Pinot Noir

SOIL: Silt and clay

EXPOSURE: South

AVERAGE AGE OF VINES: 27 years old

SURFACE: 6,37 hectares – 15,74 acres

WINEMAKING: Total destemming, vatting for 3 weeks in temperature-controlled vats, pumping over.

MATURING: In French oak during 9 months with 20% of new barrels.

TASTING NOTES: Pretty deep ruby colour. Nose of small ripe red and black fruits (blackcurrant, blackberry and raspberry). Powerful and structured on the palate, with an elegant tannic structure that supports the finish.

WINE AND FOOD PAIRING: Deli meats, grilled and roasted white meats, grilled and roasted red meats, white meats in sauce, vegan dishes, soft cheeses.

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

AGEING POTENTIAL: 3 to 5 years