



## CHÂTEAU D'ÉTROYES

# Mercury



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### LE CLOS DES NOITERONS MONOPOLE 2018

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**GRAPE VARIETY:** Pinot Noir

**SOIL:** Clay and limestone from stony deposits

**EXPOSURE:** East

**AVERAGE AGE OF VINES:** 51 years old

**SURFACE:** 6,05 hectares – 14,95 acres

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

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

**TASTING NOTES:** Deep ruby colour. Spicy and fruity bouquet with aromas of ripe black berries (blackcurrant, blackberry). Very powerful on the palate. Good ageing potential.

**WINE AND FOOD PAIRING:** Deli meats, grilled and roasted white meats, grilled and roasted red meats, white meats in sauce, pasta and risottos, soft cheeses.

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

**AGEING POTENTIAL:** 3 to 5 years