



CHÂTEAU D'ÉTROYES

Mercurey



LES
ORMEAUX
2018

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

EXPOSURE: East, mid-slope

AVERAGE AGE OF VINES: 17 years old

SURFACE: 3,29 hectares – 8,13 acres

WINEMAKING: Pneumatic pressing. Fermentation in French oak.

MATURING: In French oak during 10 months with 20% of new barrels.

TASTING NOTES: Very light yellow colour. Nose with white flowers aromas and a predominance of hawthorn. Round and toasted mouth with a melted woody note. Feedback grilled on cocoa notes. Nice length.

WINE AND FOOD PAIRING: Aperitif, grilled sea fish, cheese dishes, sushi, vegan dishes, hard cheeses.

SERVING TEMPERATURE: 12-14°C - 54-57°F

AGEING POTENTIAL: 4 to 6 years