



CHÂTEAU D'ÉTROYES

Mercurey



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2018

GRAPE VARIETY: Pinot Noir

SOIL: Silt and clay

EXPOSURE: South, south-east

AVERAGE AGE OF VINES: 33 years old

SURFACE: 2,85 hectares – 7,04 acres

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

MATURING: In French oak during 8 months with 20% of new barrels.

TASTING NOTES: Deep ruby colour. Very fruity nose with cherry aromas. Harmonious palate on the fruit enhanced by a hint of liquorice.

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