



## CHÂTEAU D'ÉTROYES

# Rully



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### LA CHATALIENNE 2018

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**GRAPE VARIETY:** Chardonnay

**SOIL:** Clay

**EXPOSURE:** West

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

**SURFACE:** 3 hectares – 7,41 acres

**WINEMAKING:** Pneumatic pressing. Fermentation in French oak.

**MATURING:** In French oak during 11 months with 20% of new barrels.

**TASTING NOTES:** Pretty pale gold colour. Nose of a very beautiful intensity. Very chiseled mineral attack with notes of hazelnut and orange peel. Lively, fresh and long finish. Complex and balanced wine.

**WINE AND FOOD PAIRING:** Aperitif, shellfish and crustaceans, grilled freshwater fish, curry dishes.

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

**AGEING POTENTIAL:** 3 to 5 years