



CHÂTEAU D'ÉTROYES

Rully



LA CHATALIENNE 2018

GRAPE VARIETY: Pinot Noir

SOIL: Clay

EXPOSURE: West

AVERAGE AGE OF VINES: 37 years old

SURFACE: 2,21 hectares – 5,46 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: Deep ruby red colour. Intense and crunchy nose of small red and black fruits. Plenty mouth, fruity and velvety.

WINE AND FOOD PAIRING: Deli meats, grilled and roasted white meats, grilled and roasted red meats, pies and quiches.

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

AGEING POTENTIAL: 3 to 5 years