



## CHÂTEAU D'ÉTROYES

# Rully



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### LES FROMANGES 2018

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**GRAPE VARIETY:** Chardonnay

**SOIL:** Clay and limestone

**EXPOSURE:** East, southwest

**AVERAGE AGE OF VINES:** 29 years old

**SURFACE:** 7,51 hectares – 18,56 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. Beautiful mineral attack on the nose followed by vanilla notes. Fresh on the palate with a touch of orange peel and a persistent finish. Still asks to open up.

**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