



## CHÂTEAU D'ÉTROYES

# Bourgogne



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### CÔTE CHALONNAISE CHAMPRENARD 2020

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**GRAPE VARIETY:** Pinot Noir

**SOIL:** Clay

**EXPOSURE:** Southeast

**AVERAGE AGE OF VINES:** 39 years old

**SURFACE:** 3,90 hectares – 9,64 acres

**HARVESTING DATE:** August 24, 2020

**WINEMAKING:** Manual harvest. Sorting on reception. Total destemming. 25 days of vatting with temperature control. Daily pumping over.

**MATURING:** In French oak during 17 months for one half and in vats for the other half.

**TASTING NOTES:** Deep color. Powerful fruity nose. Round mouth with a nice substance, elegant woody. Smooth finish with a slight hint of blackcurrant.

**WINE AND FOOD PAIRING:** Deli meats, grilled and roasted white meats, pies and quiches, pasta and risottos, vegan dishes, fresh cheeses.

**SERVING TEMPERATURE:** 16-18°C - 61-64°F

**AGEING POTENTIAL:** 2 to 5 years