



CHÂTEAU D'ÉTROYES

Bourgogne



CHARDONNAY
2019

GRAPE VARIETY: Chardonnay

SOIL: Clay

EXPOSURE: East

AVERAGE AGE OF VINES: 9 years old

SURFACE: 0,40 hectare - 1 acre

WINEMAKING: Slow and moderate pneumatic pressing. Slight settling and putting in barrels for fermentation and maturation.

MATURING: In French oak during 12 months.

TASTING NOTES: Beautiful golden colour. Nose of vanilla and white flowers, the oaky note is fresh and discreet. Generous mouth with a very nice length and a slightly toasted finish.

WINE AND FOOD PAIRING: Aperitif, shellfish and crustaceans, cheese dishes, fresh cheeses.

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

AGEING POTENTIAL: 2 to 4 years