



CHÂTEAU D'ÉTROYES

Bourgogne



PINOT NOIR
2020

GRAPE VARIETY: Pinot Noir

SOIL: Clay

EXPOSURE: Southeast

AVERAGE AGE OF VINES: 46 years old

SURFACE: 1,15 hectare – 2,84 acres

HARVESTING DATE: September 4, 2020

WINEMAKING: Manual harvest. Sorting on reception. Total destemming. 20 days of vatting with temperature control. Daily pumping over.

MATURING: In French oak during 12 months with 20% of new barrels.

TASTING NOTES: Deep ruby color. Intense nose of red and black fruits. Crunchy and round mouth with pleasant woody notes. Elegant finish on 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