



## CHÂTEAU D'ÉTROYES

# Mercrey 1er Cru



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LES  
CHAMPS MARTIN  
2019

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**GRAPE VARIETY:** Chardonnay

**SOIL:** Limestone from very calcareous marls

**EXPOSURE:** Southwest on very steep slopes

**AVERAGE AGE OF VINES:** 20 years old

**SURFACE:** 0,25 hectare – 0,62 acre

**WINEMAKING:** Directly put in barrels after pneumatic pressing. Alcoholic fermentation for several weeks in a cellar regulated at 10°C. Bâtonnage (stirring of the lees) once a week during the first months and then once a month for the next 6 months. Complete malolactic fermentation.

**MATURING:** In French oak during 12 months with 30% of new barrels.

**TASTING NOTES:** Beautiful straw yellow color. Very nice nose associating orchard fruits (pear, vine peach) with exotic fruits (grapefruit, orange peel). Its mineral flavor in the mouth is an echo to the terroir from which it comes from. The finish is very long with hints of liquorice in retro-olfaction.

**WINE AND FOOD PAIRING:** Shellfish and crustaceans, fish in sauce, grilled and roasted white meats, white meats in sauce, bittersweet dishes, blue cheeses.

**SERVING TEMPERATURE:** 14-16°C - 57-61°F

**AGEING POTENTIAL:** 5 to 8 years