



CHÂTEAU D'ÉTROYES

Mercrey 1er Cru



LE CLOS L'ÉVÊQUE MONOPOLE 2019

GRAPE VARIETY: Chardonnay

SOIL: Limestone-clay from very calcareous marls

EXPOSURE: East, south-east on hillsides

AVERAGE AGE OF VINES: 66 years old

SURFACE: 0,06 hectare – 0,15 acre

WINEMAKING: Directly put into 300 liter one-year old 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 new barrels for 13 months.

TASTING NOTES: Golden brown and shiny colour. First nose with mineral notes and citrus peel. After aeration come the aromas induced by the fermentation in barrels: white flowers, hazelnuts, toasted brioche. Chiselled mouth with a great length.

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: 4 to 8 years