



CHÂTEAU D'ÉTROYES

Mercurey 1er Cru



LE
CLOS L'ÉVÊQUE
2019

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone

EXPOSURE: Southeast, on the hillsides

AVERAGE AGE OF VINES: 50 years old

SURFACE: 6,85 hectares – 16,93 acres

WINEMAKING: Hand harvested in 15kg crates, sorted on receipt, total destemming, vatting for 21 days in temperature-controlled vats, daily pumping over.

MATURING: In French oak during 12 months with 25% of new barrels.

TASTING NOTES: Intense deep ruby color. Very powerful nose of red fruits, spices and toasted nuances. The ample and powerful mouth reveals a very good ageing potential, the tannins are silky and melting. The finish is reminiscent of the very fragrant burlat cherry.

WINE AND FOOD PAIRING: Grilled and roasted white meats, grilled and roasted red meats, white meats in sauce, red meats in sauce, game and offal.

SERVING TEMPERATURE: 17-18°C - 62-64°F

AGEING POTENTIAL: 7 to 10 years