



CHÂTEAU D'ÉTROYES

Mercrey 1^{er} Cru



LES
COMBINS
2019

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone from stony deposits

EXPOSURE: Southwest

AVERAGE AGE OF VINES: 19 years old

SURFACE: 0,87 hectare – 2,15 acres

WINEMAKING: Hand harvested in 15kg crates, sorted on receipt, total destemming, vatting for 26 days in temperature-controlled vats, daily pumping over.

MATURING: In French oak during 16 months with 30% of new barrels.

TASTING NOTES: Very deep, purplish color. Intense nose of red fruits and black berries. Well-balanced mouth, powerful and long finish with very nice tannins.

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: 8 to 10 years