



CHÂTEAU D'ÉTROYES

Mercurey 1^{er} Cru



LES
CRÊTS
2020

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone from very calcareous marls

EXPOSURE: South facing

AVERAGE AGE OF VINES: 47 years old

SURFACE: 0,35 hectare – 0,86 acre

HARVESTING DATE: August 22, 2020

WINEMAKING: Hand harvested in 15kg crates, sorted on receipt, total destemming, vatting for 17 days in temperature-controlled vats, daily pumping over.

MATURING: In French oak during 17 months with 25% of new barrels.

TASTING NOTES: Deep color. Chiselled and airy nose in perfect adequacy with its terroir. This first mineral nose is followed by a complex cascade of red fruits when aired. Mouth of incomparable finesse and elegance.

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: 6 to 8 years