



CHÂTEAU D'ÉTROYES

Mercrey 1er Cru



LA SENTE AUX GRIVES 2019

THE SENTE AUX GRIVES CUVÉE IS BOTH A PLOT SELECTION REFLECTING THE PUREST EXPRESSION OF OUR MERCUREY PREMIER CRU RED TERROIRS AND A SELECTION OF OUR MOST RECENT, EXPRESSIVE AND REPRESENTATIVE BARRELS OF THE APPELLATION. THIS TOP-OF-THE-RANGE WINE WILL REVEAL ITS FULL POTENTIAL WITHIN A FEW YEARS.

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone

EXPOSURE: Southeast, on the hillsides

AVERAGE AGE OF VINES: 50 years old

WINEMAKING: Entirely hand-picked and sorted on reception. Harvest received in temperature-controlled stainless-steel vats. Maceration for almost 4 weeks, during which daily tastings follow one another to determine the optimal date for de-stemming.

MATURING: In barrels selected from our best coopers for nearly 14 months.

TASTING NOTES: On the nose, the expression of forest fruits (blackberries, wild strawberries) is magnified by the quality of the barrels selected for the ageing of this cuvée. On the palate, we find a cascade of fruits such as black cherry, blackcurrant and hazelnut. On the finish, all the roasted aromas are found again, as the retro-olfaction unfolds. Very good ageing potential.

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, spicy dishes.

Our best pairings: chicken teppanyaki with crunchy vegetables, beef parillada, borek.

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

AGEING POTENTIAL: 5 to 10 years