



## CHÂTEAU D'ÉTROYES

# Mercurey 1<sup>er</sup> Cru



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### SIGNATURE 2019

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THE SIGNATURE CUVÉE IS THE RESULT OF A BLEND OF THE BEST BARRELS FROM SEVERAL OF OUR PREMIER CRUS. WE HAVE EXTRACTED THE QUINTESSENCE OF THE TERROIRS THROUGH THIS SELECTION WHICH REFLECTS THE PERFECT BALANCE BETWEEN POWER AND SWEETNESS. IT ALREADY REVEALS VERY HIGH QUALITY, ITS AGEING IN THE CELLAR WILL ONLY INCREASE THE PLEASURE OF TASTING. IT IS THE SYNTHESIS OF OUR KNOW-HOW.

**GRAPE VARIETY:** Pinot Noir

**SOIL:** Clay and limestone from calcareous marls

**EXPOSURE:** Southeast, on the hillsides

**AVERAGE AGE OF VINES:** 50 years old

**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 40% of new barrels.

**TASTING NOTES:** Intense ruby color. Complex nose with blackcurrant, blackberry and black cherry aromas combined with spicy notes such as pepper and cinnamon. On the palate, the lightly roasted cocoa brought by the ageing in new barrels highlights the beautiful silky and velvety 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, spicy dishes.

Our best pairings: ramen, bo bun, vindaloo, falafels.

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

**AGEING POTENTIAL:** 8 to 15 years