



## CHÂTEAU D'ÉTROYES

# Mercrey 1er Cru



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LES  
VELLEY  
2019

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**GRAPE VARIETY:** Pinot Noir

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

**EXPOSURE:** Southeast, on very steep slopes

**AVERAGE AGE OF VINES:** 39 years old

**SURFACE:** 1,39 hectare – 3,43 acres

**WINEMAKING:** Hand harvested in 15kg crates, sorted on receipt, total destemming, vatting for 16 days in temperature-controlled vats, daily pumping over.

**MATURING:** In French oak during 13 months with 30% of new barrels.

**TASTING NOTES:** A wine that reveals its structure and potential at first glance with its intense and deep ruby color. Aromas of black fruits and spices on the nose. Velvety, round and powerful on the palate with a very persistent finish.

**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.

**SERVING TEMPERATURE:** 17-19°C - 62-66°F

**AGEING POTENTIAL:** 8 to 10 years