



CHÂTEAU D'ÉTROYES

Mercrey



LE CLOS DES CORVEES 2020

GRAPE VARIETY: Pinot Noir

SOIL: Limestone-clay from very calcareous marls

EXPOSURE: Southwest

AVERAGE AGE OF VINES: 31 years old

SURFACE: 6,37 hectares – 15,74 acres

HARVESTING DATE: August 24 to 26, 2020

WINEMAKING: Manual harvest in small boxes, sorting on reception, total destemming, 28 days of vatting in temperature-controlled vats, one pumping over per day.

MATURING: In French oak during 15 months with 20% of new barrels.

TASTING NOTES: Deep, dark ruby color. Very powerful nose of cherry and blackcurrant. Full-bodied and beautiful balance in the mouth. Great length and finish slightly toasted with a note of liquorice.

WINE AND FOOD PAIRING: Deli meats, grilled and roasted white meats, grilled and roasted red meats, white meats in sauce, vegan dishes, soft cheeses.

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

AGEING POTENTIAL: 4 to 10 years