



CHÂTEAU D'ÉTROYES

Mercrey



LE CLOS DES NOITERONS MONOPOLE 2020

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone from stony deposits

EXPOSURE: East

AVERAGE AGE OF VINES: 52 years old

SURFACE: 6,05 hectares – 14,95 acres

HARVESTING DATE: September 2, 2020

WINEMAKING: Total destemming, pre-fermentation maceration for one week at low temperature (10°C), vatting for 4 weeks in temperature-controlled vats.

MATURING: In French oak during 9 months with 20% of new barrels for one half and in vats for the other half.

TASTING NOTES: Very deep ruby colour. Intense nose of red and black fruits. Chiselled palate with very present aromas supported by discreet tannins. It honours its monopoly status.

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

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