



## CHÂTEAU D'ÉTROYES

# Mercrey



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### LES PALISSIÈRES 2019

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THE PALISSIÈRES CUVÉE COMES FROM A PLOT SELECTION IN THE AREA KNOWN AS "LES ORMEAUX", WHOSE CLAY SOIL AND SUBSOIL ARE FULL OF SANDY PARTICLES WHICH GIVE THIS WINE ITS AIRINESS TO THE NOSE AND ITS EXCEPTIONAL PRESENCE IN THE MOUTH. IT REFLECTS THE PUREST EXPRESSION OF OUR WHITE MERCUREY TERROIRS

**GRAPE VARIETY:** Chardonnay

**SOIL:** Clay and limestone

**EXPOSURE:** Full east, mid-slope

**AVERAGE AGE OF VINES:** 17 years old

**WINEMAKING:** Pneumatic pressing. Juices lightly settled to bring aromatic complexity and texture to the wine. Alcoholic fermentation in barrels selected by our oenologist.

**MATURING:** In French oak during 11 months.

**TASTING NOTES:** Light yellow colour. Pretty nose of grilled hazelnut. Finely woody on the palate with good length, power and roundness typical of clay soils. Very pronounced toasted finish.

**WINE AND FOOD PAIRING:** Aperitif, grilled sea fish, cheese dishes, sushi, vegan dishes, hard cheeses.

**Our best pairings:** nori maki, salmon sashimi, buddha bowl, fish & chips.

**SERVING TEMPERATURE:** 12-14°C - 54-57°F

**AGEING POTENTIAL:** To be enjoyed in its early years or kept for 4 to 6 years.