



## CHÂTEAU D'ÉTROYES

# Mercurey



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### MERCUREY 2020

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**GRAPE VARIETY:** Pinot Noir

**SOIL:** Silt and clay

**EXPOSURE:** South, south-east

**AVERAGE AGE OF VINES:** 35 years old

**SURFACE:** 3 hectares – 7,41 acres

**HARVESTING DATE:** August 27, 2020

**WINEMAKING:** Hand harvested, sorted on receipt, total destemming, vatting for 25 days in temperature-controlled vats, daily pumping over.

**MATURING:** In French oak during 15 months with 25% of new barrels.

**TASTING NOTES:** Very deep ruby color. Burlat cherry nose. Mouth powerful and velvety, beautiful toasted retro-olfaction.

**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:** 16-18°C - 61-64°F

**AGEING POTENTIAL:** 2 to 8 years