



CHÂTEAU D'ÉTROYES

Mercurey



LA TREILLE AU CLOCHER 2020

THE TREILLE AU CLOCHER CUVÉE IS A PLOT SELECTION REFLECTING THE PUREST EXPRESSION OF OUR RED MERCUREY TERROIRS. IT COMES FROM A PLOT WHOSE DEEP, CLAYEY SOILS PUT THE VINE IN DIFFICULTY EVERY YEAR. FROM THESE CONSTRAINTS ARE BORN EXCEPTIONAL WINES, VERY COLOURFUL, FLESHY AND POWERFUL, WITH A LOT OF CHARACTER.

GRAPE VARIETY: Pinot Noir

SOIL: Clayey-clay

EXPOSURE: Southwest

AVERAGE AGE OF VINES: 31 years old

HARVESTING DATE: August 24, 2020

WINEMAKING: Hand-picked, in 15kg boxes. Harvest sorted on reception, destemmed and delicately put in vats. Temperature lowered to around 10°C to favour extraction of aromas and colour. Thermo-regulated alcoholic fermentation during a vatting period of 26 days. Moderate pressing with separation of free run juice and press juice. Putting in barrels after several days of decanting.

MATURING: In barrels selected from our best coopers for 15 months.

TASTING NOTES: Its almost black color alone evokes the black fruit aromas that the nose will reveal, such as blackberry and blackcurrant. Velvety and powerful mouth with lightly toasted notes of almonds and dark chocolate. Very good potential for evolution.

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

Our best pairings: kara-age, empanadas, red lentil dahl, chicken yakitori brochette.

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

AGEING POTENTIAL: 3 to 5 years