



CHÂTEAU D'ÉTROYES

Rully



LA CHATALIENNE 2020

GRAPE VARIETY: Chardonnay

SOIL: Clay

EXPOSURE: South

AVERAGE AGE OF VINES: 40 years old

SURFACE: 3 hectares – 7,41 acres

HARVESTING DATE: September 14, 2020

WINEMAKING: Pneumatic pressing. Juices slightly settled to preserve their richness and bring aromatic complexity. Putting in barrels for alcoholic fermentation for several weeks in a cellar regulated at 10°C. Complete malolactic fermentation.

MATURING: In French oak during 12 months with 20% of new barrels.

TASTING NOTES: Pale gold colour. Very rich nose enhanced by notes of fresh wood and hazelnut. Mouth with a mineral grain on the attack, followed by a great length.

WINE AND FOOD PAIRING: Aperitif, shellfish and crustaceans, grilled freshwater fish, curry dishes.

SERVING TEMPERATURE: 14-16°C - 57-61°F

AGEING POTENTIAL: 2 to 5 years