



CHÂTEAU D'ÉTROYES

Rully



LA CHATALIENNE 2020

GRAPE VARIETY: Pinot Noir

SOIL: Clay

EXPOSURE: West

AVERAGE AGE OF VINES: 38 years old

SURFACE: 2,21 hectares – 5,46 acres

HARVESTING DATE: August 27, 2020

WINEMAKING: Total destemming, pre-fermentation maceration at low temperature for 1 week, vatting for 3 weeks in temperature-controlled vats, one pumping over per day.

MATURING: In vats to preserve the fruity character and the freshness of the aromas.

TASTING NOTES: Pretty ruby colour. Intense and crunchy nose of red berries. Fruity, supple and ample on the palate.

WINE AND FOOD PAIRING: Deli meats, grilled and roasted white meats, grilled and roasted red meats, pies and quiches.

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

AGEING POTENTIAL: 3 to 5 years