



## CHÂTEAU D'ÉTROYES

# Rully



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### LES FROMANGES 2020

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**GRAPE VARIETY:** Chardonnay

**SOIL:** Clay and limestone

**EXPOSURE:** Southeast

**AVERAGE AGE OF VINES:** 31 years old

**SURFACE:** 5,50 hectares – 13,59 acres (2 hectares/4,94 acres being replanted)

**HARVESTING DATE:** September 7, 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 13 months with 20% of new barrels.

**TASTING NOTES:** Beautiful pale gold colour. Balanced nose with fine notes of citrus peels (orange). Mouth very chiselled, straight, with a nice grain, substance and a beautiful finish representative of limestone soils.

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

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