



CHÂTEAU D'ÉTROYES

Rully



LES PETITS VERDIÈRES 2019

THE PETITS VERDIÈRES CUVÉE COMES FROM A PLOT SELECTION IN THE AREA KNOWN AS "LES FROMANGES" AND REFLECTS THE PUREST EXPRESSION OF OUR WHITE RULLY TERROIRS. IT IS MATURED IN OUR BEST BARRELS FOR ABOUT 11 MONTHS ON THE LEES. THE BARRELS ARE STIRRED EVERY WEEK TO BRING ROUNDNESS AND PRESENCE IN THE MOUTH.

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

EXPOSURE: Southeast

AVERAGE AGE OF VINES: 30 years old

WINEMAKING: Pneumatic pressing. Juices lightly settled to bring aromatic complexity and texture to the wine. Alcoholic fermentation in barrels selected by our oenologist.

MATURING: In new 500-litre barrels and one-year old barrels for 11 months with a weekly lees-stirring.

TASTING NOTES: Beautiful pale gold colour. Well-balanced nose with fine woody nuances. Very chiselled and straightforward on the palate with a nice grain and a lot of presence. Will continue to assert itself with ageing.

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

Our best pairings: shrimp gyoza, tuna tataki, red bean curry.

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

AGEING POTENTIAL: 3 to 5 years