



CHÂTEAU D'ÉTROYES

Bourgogne



CÔTE CHALONNAISE CHAMPRENARD 2021

GRAPE VARIETY: Pinot Noir

SOIL: Clay

EXPOSURE: Southeast

AVERAGE AGE OF VINES: 40 years old

SURFACE: 3,90 hectares – 9,64 acres

HARVESTING DATE: October 02, 2021

WINEMAKING: Manual harvest. Sorting on reception. Total destemming. 25 days of vatting with temperature control. Daily pumping over.

MATURING: In French oak during 10 months with 18% of new barrels.

TASTING NOTES: Ruby colour. Beautiful intensity on the nose with notes of blackcurrant. Structured palate with cherry notes and a finish of undergrowth.

WINE AND FOOD PAIRING: Deli meats, grilled and roasted white meats, pies and quiches, pasta and risottos, vegan dishes, fresh cheeses.

SERVING TEMPERATURE: 16-18°C - 61-64°F

AGEING POTENTIAL: 2 to 5 years