



CHÂTEAU D'ÉTROYES

Bourgogne



CHARDONNAY
2021

GRAPE VARIETY: Chardonnay

SOIL: Clay

EXPOSURE: East

AVERAGE AGE OF VINES: 11 years old

SURFACE: 0,40 hectare

HARVESTING DATE: September 29, 2021

WINEMAKING: Slow and moderate pneumatic pressing. Slight settling and putting in barrels for fermentation and maturation.

MATURING: In French oak during 9 months.

TASTING NOTES: Pale gold colour. Nice delicate and complex notes on the nose with nice vanilla notes. The mouth reveals beautiful floral and slightly toasted flavours.

WINE AND FOOD PAIRING: Aperitif, shellfish and crustaceans, cheese dishes, fresh cheeses.

SERVING TEMPERATURE: 12-14°C - 54-57°F

AGEING POTENTIAL: 2 to 4 years