



CHÂTEAU D'ÉTROYES

Bourgogne



PINOT NOIR
2021

GRAPE VARIETY: Pinot Noir

SOIL: Clay

EXPOSURE: Southeast

AVERAGE AGE OF VINES: 47 years old

SURFACE: 1,15 hectare – 2,84 acres

HARVESTING DATE: September 25, 2021

WINEMAKING: Manual harvest. Sorting on reception. Total destemming. 20 days of vatting with temperature control. Daily pumping over.

MATURING: In vat for 7 months.

TASTING NOTES: Beautiful cherry colour. Fresh nose with notes of red fruits. The palate is light and round with notes of small fruits.

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