



## CHÂTEAU D'ÉTROYES

# Mercurey 1er Cru



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LE  
CLOS L'ÉVÊQUE  
2021

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**GRAPE VARIETY:** Pinot Noir

**SOIL:** Clay and limestone

**EXPOSURE:** Southeast, on the hillsides

**AVERAGE AGE OF VINES:** 52 years old

**SURFACE:** 6,85 hectares – 16,93 acres

**HARVESTING DATE :** September 29, 2021

**WINEMAKING:** Hand harvested in 15kg crates, sorted on receipt, total destemming, vatting for 21 days in temperature-controlled vats, daily pumping over.

**MATURING:** In French oak during 11 months with 30% of new barrels.

**TASTING NOTES:** Beautiful garnet colour. Very intense nose with beautiful notes of red fruits. A fine and aromatically fruity palate with hints of raspberries, suggesting a good ageing potential.

**WINE AND FOOD PAIRING:** Grilled and roasted white meats, grilled and roasted red meats, white meats in sauce, red meats in sauce, game and offal.

**SERVING TEMPERATURE:** 17-18°C - 62-64°F

**AGEING POTENTIAL:** 7 to 10 years