



## CHÂTEAU D'ÉTROYES

# Mercrey 1<sup>er</sup> Cru



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LES  
COMBINS  
2021

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**GRAPE VARIETY:** Pinot Noir

**SOIL:** Clay and limestone from stony deposits

**EXPOSURE:** Southwest

**AVERAGE AGE OF VINES:** 21 years old

**SURFACE:** 0,87 hectare – 2,15 acres

**HARVESTING DATE :** September 24, 2021

**WINEMAKING:** Hand harvested in 15kg crates, sorted on receipt, total destemming, vatting for 26 days in temperature-controlled vats, daily pumping over.

**MATURING:** In French oak during 14 months with 15% of new barrels and 40% of one wine barrel.

**TASTING NOTES:** Deep garnet colour. Full nose with a very nice aroma. Well-balanced on the palate with 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:** 8 to 10 years