



CHÂTEAU D'ÉTROYES

Mercrey 1^{er} Cru



LES
CRÊTS
2021

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone from very calcareous marls

EXPOSURE: South facing

AVERAGE AGE OF VINES: 48 years old

SURFACE: 0,35 hectare – 0,86 acre

HARVESTING DATE: October 01, 2021

WINEMAKING: Hand harvested in 15kg crates, sorted on receipt, total destemming, vatting for 17 days in temperature-controlled vats, daily pumping over.

MATURING: In French oak during 13 months with 100% of new barrels.

TASTING NOTES: Deep colour. After aeration, a nice nose of red fruits. Fine and elegant palate.

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: 6 to 8 years