



CHÂTEAU D'ÉTROYES

Mercrey 1er Cru



LA SENTE AUX GRIVES 2020

THE SENTE AUX GRIVES CUVÉE IS BOTH A PLOT SELECTION REFLECTING THE PUREST EXPRESSION OF OUR MERCUREY PREMIER CRU RED TERROIRS AND A SELECTION OF OUR MOST RECENT, EXPRESSIVE AND REPRESENTATIVE BARRELS OF THE APPELLATION. THIS TOP-OF-THE-RANGE WINE WILL REVEAL ITS FULL POTENTIAL WITHIN A FEW YEARS.

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone

EXPOSURE: Southeast, on the hillsides

AVERAGE AGE OF VINES: 51 years old

HARVESTING DATE : August 28, 2020

WINEMAKING: Entirely hand-picked and sorted on reception. Harvest received in temperature-controlled stainless-steel vats. Maceration for almost 4 weeks, during which daily tastings follow one another to determine the optimal date for devatting.

MATURING: In barrels selected from our best coopers for nearly 13 months with 50% new barrels.

TASTING NOTES: After aeration, the expression of woodland fruit is magnificent with blackcurrant or even cherry. An exceptional palate still in this explosion of fruit. Very 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, spicy dishes.

Our best pairings: chicken teppanyaki with crunchy vegetables, beef parillada, borek.

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

AGEING POTENTIAL: 5 to 10 years