



## CHÂTEAU D'ÉTROYES

# Mercurey 1er Cru



---

LES  
VELLEY  
2021

---

**GRAPE VARIETY:** Pinot Noir

**SOIL:** Clay and limestone from very calcareous marls

**EXPOSURE:** Southeast, on very steep slopes

**AVERAGE AGE OF VINES:** 42 years old

**SURFACE:** 1,39 hectare – 3,43 acres

**HARVESTING DATE:** September 27, 2021

**WINEMAKING:** Hand harvested in 15kg crates, sorted on receipt, total destemming, vatting for 22 days in temperature-controlled vats, daily pumping over.

**MATURING:** In French oak during 12 months with 25% of new barrels.

**TASTING NOTES:** A very accessible wine despite its extraordinary power. Deep colour and intense aromas of black fruits and spices, ample and velvety mouth. Long 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.

**SERVING TEMPERATURE:** 17-19°C - 62-66°F

**AGEING POTENTIAL:** 8 to 12 years