



CHÂTEAU D'ÉTROYES

Mercurey



LE CLOS DES NOITERONS MONOPOLE 2021

GRAPE VARIETY: Pinot Noir

SOIL: Clay and limestone from stony deposits

EXPOSURE: East

AVERAGE AGE OF VINES: 53 years old

SURFACE: 6,05 hectares – 14,95 acres

HARVESTING DATE: 4 September 2021

WINEMAKING: Total destemming, pre-fermentation maceration for one week at low temperature (10°C), vatting for 4 weeks in temperature-controlled vats.

MATURING: In vat for 9 months.

TASTING NOTES: Ruby colour. Nose marked by small red fruits. Light and greedy in the mouth, a nice roundness and a present aromatic.

WINE AND FOOD PAIRING: Deli meats, grilled and roasted white meats, grilled and roasted red meats, white meats in sauce, pasta and risottos, soft cheeses.

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

AGEING POTENTIAL: 3 to 5 years