



CHÂTEAU D'ÉTROYES

Mercrey



LES
ORMEAUX
2021

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

EXPOSURE: East, mid-slope

AVERAGE AGE OF VINES: 19 years old

SURFACE: 3,29 hectares – 8,13 acres

HARVESTING DATE: September 22, 2021

WINEMAKING: Pneumatic pressing. Slight settling of the must in order to preserve a maximum of aromatic support. Alcoholic fermentation in barrel. Completion of malolactic fermentation.

MATURING: In French oak during 9 months with 15% of new barrels.

TASTING NOTES: Golden yellow colour. Beautiful intensity with citrus notes. Lively mouth in its youth, full of energy.

WINE AND FOOD PAIRING: Aperitif, grilled sea fish, cheese dishes, sushi, vegan dishes, hard cheeses.

SERVING TEMPERATURE: 12-14°C - 54-57°F

AGEING POTENTIAL: 2 to 6 years