



CHÂTEAU D'ÉTROYES

Mercury



LES PALISSIÈRES 2020

THE PALISSIÈRES CUVÉE COMES FROM A PLOT SELECTION IN THE AREA KNOWN AS "LES ORMEAUX", WHOSE CLAY SOIL AND SUBSOIL ARE FULL OF SANDY PARTICLES WHICH GIVE THIS WINE ITS AIRINESS TO THE NOSE AND ITS EXCEPTIONAL PRESENCE IN THE MOUTH. IT REFLECTS THE PUREST EXPRESSION OF OUR WHITE MERCUREY TERROIRS

GRAPE VARIETY: Chardonnay

SOIL: Clay and limestone

EXPOSURE: Full east, mid-slope

AVERAGE AGE OF VINES: 18 years old

WINEMAKING: Pneumatic pressing. Juices lightly settled to bring aromatic complexity and texture to the wine. Alcoholic fermentation in barrels selected by our oenologist.

MATURING: In French oak during 14 months with 15% of new barrels.

TASTING NOTES: Golden colour. Complex and very expressive nose with notes of roasted hazelnut. Nice freshness and structure in the mouth with a nice acidity.

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

Our best pairings: nori maki, salmon sashimi, buddha bowl, fish & chips.

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

AGEING POTENTIAL: To be enjoyed in its early years or kept for 4 to 6 years.