



CHÂTEAU D'ÉTROYES

Rully



LA CHATALIENNE 2021

GRAPE VARIETY: Pinot Noir

SOIL: Clay

EXPOSURE: West

AVERAGE AGE OF VINES: 39 years old

SURFACE: 2,21 hectares – 5,46 acres

HARVESTING DATE: September 28, 2021

WINEMAKING: Total destemming, pre-fermentation maceration at low temperature for 1 week, vatting for 3 weeks in temperature-controlled vats, one pumping over per day.

MATURING: In vats during 14 months to preserve the fruity character and the freshness of the aromas.

TASTING NOTES: Pretty, clean ruby colour. Intense and fruity nose with nice blackcurrant notes. Fresh and fruity on the palate.

WINE AND FOOD PAIRING: Deli meats, grilled and roasted white meats, grilled and roasted red meats, pies and quiches.

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

AGEING POTENTIAL: 3 to 5 years