



## CHÂTEAU D'ÉTROYES

# Mercrey 1er Cru



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### LE CLOS L'ÉVÊQUE

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**GRAPE VARIETY:** Pinot Noir

**SOIL:** Clay and limestone

**EXPOSURE:** Southeast, on the hillsides

**AVERAGE AGE OF VINES:** 50 years old

**SURFACE:** 6,85 hectares – 16,93 acres

**WINEMAKING:** Total destemming, vatting for 3 weeks in temperature-controlled vats, daily pumping over and punching down of the cap.

**MATURING:** In French oak during 12 months with 10% of new barrels.

**TASTING NOTES:** Deep purplish robe. Elegant and well-marked nose of raspberry, morello cherry and wild berries. Structured, ample, generous and powerful on the palate with coated tannins and a lingering finish.

**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.

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

**AGEING POTENTIAL:** 5 to 10 years