

Chateau d'Etroyes Mercurey Blanc Les Ormeaux

Chateau d'Etroyes

France - Burgundy - Mercurey

Graceful light yellow color fringed with a bright green disk. Nose with white flowers aromas and a predominance of hawthorn. Round and toasted mouth with a melted woody note. Full, fresh and mineral on the middle palate. It develops roundness and an impressive richness that envelops aromas of pineapple, lychee, and grapefruit notes.

Specifications

Appellation	Mercurey
Varietals	100% Chardonnay
Soil type	Clay & Limestone
Vinification	After a rigorous control of maturity during the summer, harvesting is carried out as soon as the sugar content of the grapes is optimal to allow the most natural winemaking. The harvested grapes are then transported to the winery Le Clos l'Evêque, where they are pressed out immediately on the pneumatic press. After a low temperature static settling for a day, the must is intoned in 500 liter oak barrels in the cellar where they will ferment slowly at low temperatures. Then patiently during the winter the wines will evolve: malolactic fermentation and stirring of the lees will follow one another to give at the end of spring, wines of great finesse.
Production	1,000 (9-liter cases)
Pairings	Delicious when served with fish papillote, scallops or langoustine bisque.



Reviews and News

2018 Chateau d'Etroyes Mercurey Blanc Les Ormeaux - 94 PTS - TP

2018 Chateau d'Etroyes Mercurey Blanc Les Ormeaux - 91 PTS - WE