

# Chateau D'Etroyes Mercurey Blanc Premier Cru Les Champs Martin

## Chateau d'Etroyes

### France - Burgundy - Mercurey

From the Premier Cru "Les Champs Martin", situated in the Northern part of the Mercurey village. The name "Les Champs Martin" translates to 'the fields of Mr. Martin', who was the owner of the land.

The wine has a beautiful brilliant color (gold pale). The nose on this young wine is starting to open. A beautiful aromatic profile is already emerging. White flowers and notes of almond tree flowers are enhanced with vanilla bursts, slightly toasted. On the palate the wine has a nice minerality with a good acidity and finishing nicely on some fresh almond aromas. It also has some spicy notes which give to the wine a very good length. The wine is structured on the roundness and amplitude, with a richness and a vivacity which confers a beautiful harmony.

## Specifications

<b>Appellation</b>	Mercurey
<b>Wine Type</b>	White
<b>Varietals</b>	100% Chardonnay
<b>Age of Vines</b>	planted 2001
<b>Agricultural Practices</b>	Sustainable
<b>Vinification</b>	The well riped grapes are hand picked in crates in the morning to keep the morning freshness, brought and pressed directly upon arrival at the winery. The must is then decanted in cold, statically, in thermo-regulated stainless steel vats. On the following morning, the must is then brought down into the barrels by gravity. It will be intoned in different barrels for 10 to 11 months. It will be stirred during breeding to give it roundness and richness until the end of the malolactic fermentation. Aged 12 months in 228-liter French Oak Barrels from the Vosges.
<b>Production</b>	150 cases (9-liter cases)
<b>Pairings</b>	While young, enjoy as an aperitif or with shellfish. As it ages it will match perfectly with a toasted turbot or dishes with fish.

