

Chateau d'Etroyes Mercurey Rouge Premier Cru Clos l'Eveque

Chateau d'Etroyes

France - Burgundy - Mercurey

The "Clos l'Evêque" was, in the XVIII century, the best vineyard in Mercurey. It belonged to the Bishopric of Chalon-sur-Saône, near Mercurey, and the wine was used for the bishop's receptions as well as for the masses (only the best wine could be served to God). In French "Evêque" means Bishop. It is also called a "Clos" because the vines used to be surrounded by a wall. Some parts of it still remain.

Lovely garnet color, medium intensity, limpid and bright, beautiful tears. The nose, clean and elegant, evokes ripe red and black fruits, raspberry, cherry, blackberry, blueberry; the aeration is enriched by fine woody notes, roasted coffee, cocoa and a hint of licorice. The palate is ample, full, round and fleshy with a fruity expression of a beautiful purity. The evolution shows a fine substance and silky tannins supported by the freshness. Perfectly balanced, presenting a long finish on sweet spices.

Specifications

Appellation	Mercurey
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	46 years on average
Agricultural Practices	Sustainable
Soil type	Clay and limestone
Vinification	Manual harvest into crates. The fermentation temperature will rise gradually to over 30°C to stabilize the color. Total destemming, vatting for 3 weeks in temperature-controlled vats, daily pumping over and punching down of the cap to extract color and tannins, promising good aging. Aged 12 months in 228-liter French Oak barrels from the Vosges and the Chatillonnais (10% new oak).
Production	3,000 (9-liter cases)
Pairings	Perfect match with Thanksgiving dinner ! but also roast beef and mild cheese.



Reviews and News

2018 Chateau d'Etroyes Mercurey Rouge 1er Cru Clos l'Eveque - 92 PTS - WE