

CHÂTEAU D'ETROYES



Depuis 1720

Mercurey 1^{er} Cru “Le Clos l’Evêque”

History & philosophy of the Domaine.

The roots of Château d'Etroyes plunge into the soil of Mercurey since 1720 when the Protheau family began to cultivate vines. From generation to generation, the estate has expanded with determination and perfectionism, reaching today 50 hectares on the terroirs of Mercurey and Rully.

In April 2018, the Protheau family sold most of the shares of its estate to associates of VisVires, a group of nine individuals, wine lovers with strong wine ties.

While being part of the historical continuity of the domain, the ambition of the new owners is twofold: to continue the qualitative approach engaged and to increase sales, both in France and abroad.



Grape variety: Pinot Noir

Soil: Clay and limestone

Exposure: Southeast, on the hillsides

Average age of the vines: 46 years old

Vineyard size: 6,85 hectares – 16,93 acres

Wine making: total destemming, vatting for 3 weeks in temperature-controlled vats, daily pumping over and punching down of the cap.

Maturation: in French oak during 12 months with 10% of new barrels.

Tasting notes: great ruby colour. Elegant and well-marked nose of red fruits followed by toasted notes. Fruity mouth, round and fine. Some tannins that need to soften over time.

Wine & food pairing: roasted poultry, mushrooms, Burgundian cheeses.

Serving temperature: 17-18°C – 62-64°F

Ageing potential: 5 to 10 years in a good cellar.

2017 vintage:

After several years of harvests impacted by the vagaries of the weather, the 2017 harvest has finally been more generous. The wines, perfectly balanced and very aromatic, already give desire to discover this elegant vintage. The reds have intense and vibrant colours (ruby red). The notes of red or black berries, very expressive, make you want to taste them. In the mouth, the accuracy of balances, combined with silky tannins, creates a harmonious whole, subtle and without opulence.