



## CHÂTEAU D'ÉTROYES

# Mercurey 1er Cru



---

LE  
CLOS L'ÉVÊQUE  
2018

---

**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