DEPUIS 1798

CHATEAU DU CRAY

BOURGOGNE
Pinot Noir

Grape variety: 100% Pinot Noir
Servicing temperature: 16-18°C
Ageing: 5-7 ans

Plot

At the southern part of the Côte Chalonnaise, in Saône-et-Loire, the Bourgogne Pinot Noir Château du Cray is located in the town of Buxy and represents 3.70ha.

Vinification | Aging

The grapes are destemmed and vinified in vats for about 4 weeks, thus revealing all the richness of their aromas. After devatting, the wines are entered in oak barrels and aged for 15 months.

Tasting

Beautiful red color, clear, with ruby reflections, the nose opens on the typical red fruits of Pinot Noir (blackcurrant, morello cherry, and redcurrant) with smoky, humus and sometimes animal notes.

Food and wine pairing

Meats in sauces or grilled such as a good Angus filet in sauce, a Burgundy fondue and cheeses with character (époisses, coulommiers, etc.). With a few years, it will be the good companion for lamb, duck and game.

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