



CHATEAU DU CRAY

## MERCUREY *Champ Roin*

**Grape variety:** 100% Pinot Noir

**Climat:** Champ Roin

**Servicing temperature:** 16-18°C

**Ageing:** 6-10 ans

### *Plot*

In the heart of the Côte Chalonnaise, Mercurey is one of the most important wine appellations in Burgundy. The Mercurey Rouge Château du Cray represents 0.72ha.

### *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*

With a garnet hue, the nose reveals a few fruity notes after aeration. The palate is flexible and round on a solid material. A remarkable constitution with a woody note that manifests itself discreetly from the beginning to the end of the tasting.

### *Food and wine pairing*

Mercurey match perfectly with steaks or lamb, braised or in sauce. Roast pork is also a great choice due to its rich aroma. Exotic dishes also give him compliments. The Mercurey is suitable for both soft cheeses and mature cheeses.



**Maison André Goichot**

1065 Rue André Marie Ampère - 21200 BEAUNE

tel. 33 (0)3 80 62 85 17 fax. +33 (0)3 80 25 91 29

contact@maisongoichot.com www.maisongoichot.com

