DEPUIS 1798

CHATEAU DU CRAY

BOURGOGNE CôTE

D'OR
Clos du Château

Grape variety: 100% Chardonnay
Servicing temperature: 10-12°
Ageing: 3-6 years

Plot

In 2017, producers within the "Bourgogne" regional appellation in the Côtes de Beaune and Nuits areas secured the additional designation "Bourgogne Côte d'Or." This designation is reserved for still red and white wines produced from the 40 communes within this delimited area. Our Bourgogne Chardonnay Clos du Château surrounds the Château de Savigny-lès-Beaune and covers an area of "?"?0.56 hectares.

Vinification / Aging

The grapes are pressed immediately after harvest, and alcoholic and malolactic fermentations take place 50% in stainless steel tanks and 50% in oak barrels. Maturation lasts approximately 12 months before preparation for bottling.

Tasting

You will appreciate its aromas of honeysuckle, broom, and mushroom. Our Bourgogne Chardonnay is a fresh, pleasant wine characterized by rather explosive fruit aromas; it expresses itself fully in its earliest youth.

Food and wine pairing

Very pleasant as an aperitif. This Burgundy Chardonnay also pairs beautifully with charcuterie, fish, grilled and marinated vegetables, and goat 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