



CHATEAU DU CRAY

Grape variety: 100% Aligoté

Serving temperature: 10-12°C

Appellation: Bourgogne Aligoté

Aging potential 3-6 years

Characteristic:

At the southern part of the Côte Chalonnaise, in Saône-et-Loire, the Bourgogne Aligoté Château du Cray is located in the town of Buxy and represents 6.98 ha

Wine making process & maturing:

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentations take place 100% in stainless steel vats. Aging lasts around 12 months before preparation for bottling.

Tasting notes:

Bourgogne aligoté is a delicious white wine that is young, stylish and is a little different. It is pale gold in color and offers a well-balanced taste, and ranges from a fruity bouquet with notes of apple and lemon to a more floral palette. In the mouth, this vibrant wine tickles the taste buds.

Food accompaniment:

The Bourgogne Aligoté goes perfectly with grilled fish. Its liveliness and citrus note is resistant to iodine from oysters and goat cheese. Bourgogne Aligoté is one of the rare wines to soften salads, tabbouleh or steamed vegetables. It is also a faithful companion of Burgundian Gougères, snails and parsley ham.



Founded in 1947 by Marcel-André Goichot, the reins of Maison Goichot have been held by this son, André-Marie Goichot, since 1987. Since the Goichot family has several vineyards, including one located in Côte de Beaune and the other in Côte Chalonnaise, it is possible for them to offer most Burgundy appellations.