



CHATEAU DU CRAY

Grape variety: 100% Pinot Noir

Serving temperature: 16-18°C

Appellation: Pinot Noir

Aging potential 5-7 years

Climate: Le Cornevent MONOPOLE

Characteristic:

At the southern tip of the Côte Chalonnaise, in Saône-et-Loire, the Bourgogne Pinot Noir Le Cornevent Château du Cray is located in the town of Buxy and represents 2.35ha

Wine making process & maturing:

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 notes:

Wine with a ruby color on a more mauve gradient. The wine is silky on flavors of red fruits dominated by strawberries and cherries. Pinot Noir Le Cornevent is a rather round wine, with assertive but delicate tannins, which will soften over time.

Food accompaniment:

It will go very well with dishes such as beef tartare, veal basil carpaccio, cold meats, stew and braised ham. And cheeses with character such as Saint-Marcellin, fresh Chavignol crottin, Banon, fruity Comté ...



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.