


DEPUIS 1798

CHATEAU DU CRAY

# MONTAGNY 1ER CRU
## *Le Cornevent MONOPOLE*

**Grape variety:** 100% Chardonnay
**Climat:** Le Cornevent
**Servicing temperature:** 10-12
**Ageing:** 6-10 ans

## *Plot*

At the southern tip of the Côte Chalonnaise, in Saône-et-Loire, the Montagny 1er Cru Le Cornevent Château du Cray is located in the town of Buxy and represents 3.30ha

## *Vinification | Aging*

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place at 30% in stainless steel vats and 70% in oak barrels. Aging lasts around 12 months before preparation for bottling.

## *Tasting*

It is a racy and seductive wine, "dressed" in a beautiful golden color tinged with green. It offers a nuanced bouquet of hazelnuts and ferns, a very dry taste with mineral notes and a very good length. The terroir often gives it spicy flavors. Age makes it a bit more golden and spicier. On the palate, its aromas keep their freshness for a long time.

## *Food and wine pairing*

This wine goes perfectly with veal in sauce, scallops in butter and herbs, and most fish.Also to drink with hard mountain cheeses: Comté, Beaufort, etc ...

## *Awards and accolades*

Tastevinage - Automne 2021

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