

DEPUIS 1798

CHATEAU DU CRAY

MERCUREY
Les Doués

Grape variety: 100% Chardonnay
Climat: Les Doués
Servicing temperature: 10-12
Ageing: 5-7 ans

Plot

In the heart of the Côte Chalonnaise, Mercurey is one of the most important wine appellations in Burgundy. The white Mercurey Château du Cray represents 3.38ha.

Vinification | Aging

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentations take place 100% in oak barrels. Aging lasts about 15 months before preparation for bottling.

Tasting

Golden with green reflections, it excels in aromas of "hedge flowers" such as acacia, hawthorn, honeysuckle, very fine elderberry or even violet, lemon, white peach or flint. Time gives birth to honey, quince, dried fruits. On the palate, it is fruity, with lively and round fruit, fat and long.

Food and wine pairing

With its beautiful length in the mouth, this Mercurey appeals to fine dishes and tender flesh: pan-fried river fish or hot shellfish. It adapts very well to cooked cheeses such as Comté, with which it shares the fruitiness.

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