

DEPUIS 1798

CHATEAU DU CRAY

BOURGOGNE
Chardonnay

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

Plot

Our Bourgogne Chardonnay Clos du Château surrounds the Château de Savigny Les Beaune and represents 0.56 ha

Vinification | Aging

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentation takes place 50% in stainless steel vats and 50% in oak barrels. Aging lasts around 12 months before preparation for bottling.

Tasting

You will appreciate its aromas of Honeysuckle, Broom and Mushroom. Bourgogne Chardonnay are fresh and pleasant wines, characterized by their rather explosive aromas of fruit, they are fully expressed in their very first youth.

Food and wine pairing

Very pleasant as an aperitif. The Bourgogne Chardonnay also goes very well with cold meats, fish, grilled and marinated vegetables as well as goat cheese.

Awards and accolades

2019: WE 90

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