

DEPUIS 1798

CHATEAU DU CRAY

BOURGOGNE
Hautes Côtes de Beaune

Grape variety: 100% Pinot Noir
Servicing temperature: 16-18°C
Ageing: 4-6 ans

Plot

These overlook the Côte de Beaune from the west, from the Maranges to Ladoix-Serrigny. Inside, one after another, valleys and hills. The vines at the foot of the limestone cliff cover the sunny slopes. The Bourgogne Hautes Côtes de Beaune Château du Cray represents 0.81 ha.

Vinification / Aging

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

With a pretty cherry color, it gradually opens up to aromas of red fruits (dominant cherry), then jam, in a slightly woody atmosphere. You will appreciate its silky appearance on the attack, while retaining a lively side and good length due to its very present tannins.

Food and wine pairing

Grilled or roasted red meats, game birds, white meats as well as classic not too strong cheeses.

Awards and accolades

2019: WE 91

Maison André Goichot
1065 Rue André Marie Ampère - 21200 BEAUNE
tel. 33 (0)3 80 62 85 17 **fax.** +33 (0)3 80 25 91 29
contact@maisongoichot.com www.maisongoichot.com