

DEPUIS 1798

CHATEAU DU CRAY

MERCUREY
Champ Roin

Grape variety: 100% Pinot Noir
Climat: Champ Roin
Servicing temperature: 16-18°C
Ageing: 6-10 ans

Plot

In the heart of the Côte Chalonnaise, Mercurey is one of the most important wine appellations in Burgundy. The Mercurey Rouge Château du Cray represents 0.72ha.

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 garnet hue, the nose reveals a few fruity notes after aeration. The palate is flexible and round on a solid material. A remarkable constitution with a woody note that manifests itself discreetly from the beginning to the end of the tasting.

Food and wine pairing

Mercurey match perfectly with steaks or lamb, braised or in sauce. Roast pork is also a great choice due to its rich aroma. Exotic dishes also give him compliments. The Mercurey is suitable for both soft cheeses and mature cheeses.

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