

DEPUIS 1798

CHATEAU DU CRAY

BOURGOGNE PINOT NOIR
Le Cornevent MONOPOLE

Grape variety: 100% Pinot Noir
Climat: Le Cornevent
Servicing temperature: 16-18°C
Ageing: 5-7 ans

Plot

At the southern tip of the Côte Chalonnaise, in Saône-et-Loire, the Bourgogne Pinot Noir Le Cornevent Château du Cray is located in the town of Buxy and represents 2.35ha

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

Wine with a ruby color on a more mauve gradient. The wine and silky on flavors of red fruits dominated by strawberries and cherries. Pinot Noir Le Cornevent is a rather round wine, with assertive but delicate tannins, which will soften over time.

Food and wine pairing

It will go very well with dishes such as beef tartare, veal basil carpaccio, cold meats, stew and braised ham. And cheeses with character such as Saint-Marcellin, fresh Chavignol crottin, Banon, fruity Comté ...

Awards and accolades

2019: WE 92 Editors' Choice

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