

DEPUIS 1798

CHATEAU DU CRAY

BOURGOGNE
Aligoté

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

Plot

At the southern part of the Côte Chalonnaise, in Saône-et-Loire, the Bourgogne Aligoté Château du Cray is located in the town of Buxy and represents 6.98 ha

Vinification | Aging

The grapes are pressed directly after harvest, then the alcoholic and malolactic fermentations take place 100% in stainless steel vats. Aging lasts around 12 months before preparation for bottling.

Tasting

Bourgogne aligoté is a delicious white wine that is young, stylish and is a little different. It is pale gold in color and offers a well-balanced taste, and ranges from a fruity bouquet with notes of apple and lemon to a more floral palette. In the mouth, this vibrant wine tickles the taste buds.

Food and wine pairing

The Bourgogne Aligoté goes perfectly with grilled fish. Its liveliness and citrus note is resistant to iodine from oysters and goat cheese. Bourgogne Aligoté is one of the rare wines to soften salads, tabbouleh or steamed vegetables. It is also a faithful companion of Burgundian Gougères, snails and parsley ham.

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