

DEPUIS 1798

CHATEAU DU CRAY

BOURGOGNE PINOT NOIR

CÔTE D'OR
Clos du Château

Grape variety: 100% Pinot Noir
Climat: Clos du Château
Servicing temperature: 16 à 18 °C
Ageing: 4-6 ans

Plot

In 2017, producers within the "Bourgogne" regional appellation"?located in the Côte de Beaune and Côte de Nuits areas"?secured the additional designation "BOURGOGNE CÔTE D'OR," which thus becomes a *Bourgogne* with a *Dénomination Géographique Complémentaire* (a specific, identified *Bourgogne*). This designation is reserved for still red and white wines produced within the 40 communes that make up the defined geographical area.

Vinification | Aging

The grapes are destemmed and vinified in vats for about 4 weeks, revealing the full richness of their aromas. Once removed from the vats, the wines are transferred into oak barrels and aged for 15 months.

Tasting

Our Bourgogne Pinot Noir Côte d'Or displays a cherry-red color with deep ruby "?"?highlights. The nose reveals notes of cherry, blackcurrant, blackberry, pomegranate, and peony. On the palate, the experience is defined by suppleness, fine tannins, and a luscious, fruit-forward character, leading to a fresh, light finish. A balanced and harmonious wine.

Food and wine pairing

Its freshness and fruity character will brighten up your aperitifs, whether paired with an assorted platter of cured meats and cheeses, a gourmet salad, or a warm open-faced sandwich of your own

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