



CHATEAU DU CRAY

MONTAGNY 1ER CRU *Le Cornevent MONOPOLE*

Grape variety: 100% Chardonnay

Climat: Le Cornevent

Servicing temperature: 10-12°C

Ageing: 6-10 years

Plot

At the southern tip of the Côte Chalonnaise, in Saône-et-Loire, the Montagny 1er Cru Le Cornevent Château du Cray is located in the town of Buxy and represents 3.30ha

Vinification / Aging

The grapes are pressed directly after harvest, then alcoholic and malolactic fermentations take place at 30% in stainless steel vats and 70% in oak barrels. Aging lasts around 12 months before preparation for bottling.

Tasting

It is a racy and seductive wine, "dressed" in a beautiful golden color tinged with green. It offers a nuanced bouquet of hazelnuts and ferns, a very dry taste with mineral notes and a very good length. The terroir often gives it spicy flavors. Age makes it a bit more golden and spicier. On the palate, its aromas keep their freshness for a long time.

Food and wine pairing

This wine goes perfectly with veal in sauce, scallops in butter and herbs, and most fish. Also to drink with hard mountain cheeses: Comté, Beaufort, etc ...

Awards and accolades

Tastevinage - Automne 2021

