



Millésime 2009 Magnifique Bourgogne

Château-Gris, built in the 18th century, is located in the middle of a 3.5 ha enclosure. After Phylloxera destroyed the vines, the roof was covered with gray slates, whereas tiles predominate in Burgundy; the name Château-Gris was then given by the local Nuits population and remained in use.

In Nuits-Saint-Georges, only 7.3 ha are grown in white wine, including 4.3 ha in 1er cru. Our 0.67 ha vineyard is located on the high terraces of the hill, above the Château.

TASTING

It develops predominantly floral and mineral aromas on the nose, as well as a toasted hint. On the palate, this wine is very frank and round and presents a very clear mineral support, some nuances of licorice, and an elegant and discreet woodiness. Good general persistence.

FOOD/WINE PAIRING

Ideal with fine fish, large shellfish, poultry in sauce and spicy cheeses.

SERVICE & CUSTODY
Serve between 10 and 12°C.