

# NUITS-SAINT-GEORGES 1ER CRU "CHÂTEAU-GRIS" - MONOPOLE CHÂTEAU-GRIS



## Côte de Nuits

## 100 % Pinot Noir

## AOC Premier Cru

### The vineyard:

2.80 ha (6.9 acre) plot  
 Average age: 35 years  
 Calcareous clay soil

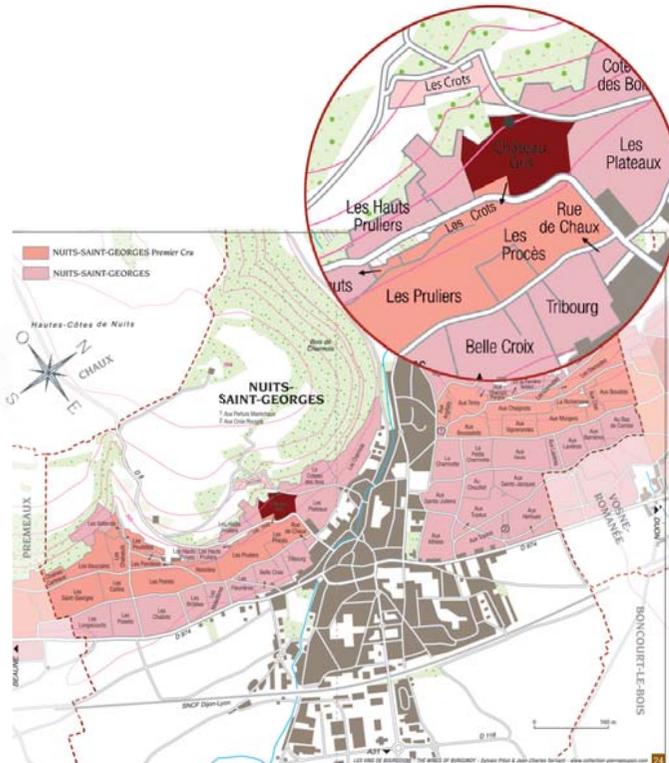
### Vinification:

Handpicked  
 Temperature-controlled conical oak vats  
 Vatting: 3 weeks on average

### Ageing:

Oak barrels 100%  
 25 % new oak  
 12 to 15 months

*The Chateau Gris castle was built in the 18th century in the middle of its 3.5 ha (8.6 acre) walled vineyard. After the vineyards were destroyed by phylloxera, the roof of the castle was covered with grey slate although tiles are the traditional material used in Burgundy. The people of Nuits-Saint-Georges therefore began to refer to it as Chateau Gris (grey castle) and the name stuck. Further to a court ruling in the 1920s, the name "Chateau Gris" was allowed to prevail over the name of the place (lieu-dit) "Les Crots" where the vines are planted. The vines are planted on terraces that cling to the slope at an altitude of 280 metres. The plots of land at the foot of the castle produce Nuits-Saint-Georges Premier Cru "Chateau Gris" red, while those at higher altitudes are planted with Chardonnay grapes and entitled to produce the white Nuits-Saint-Georges "Les Terrasses".*



## Tasting notes

Elegant and classy on the nose, this Premier Cru features aromas of black fruit with fine, delicate floral notes. On the palate, the body has a great deal of sucrosity but with beautiful structure, and well-integrated oak that does not overpower the fruit. Pleasing sensation of freshness on the finish.

## Food/wine pairing

This Nuits-Saint-Georges Premier Cru "Chateau-Gris" is a fantastic wine to match with red meat, dishes in wine sauce, marinated game and aged cheeses.

## Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

This wine is ready to drink or it may be laid down for 5 to 7 years or more.