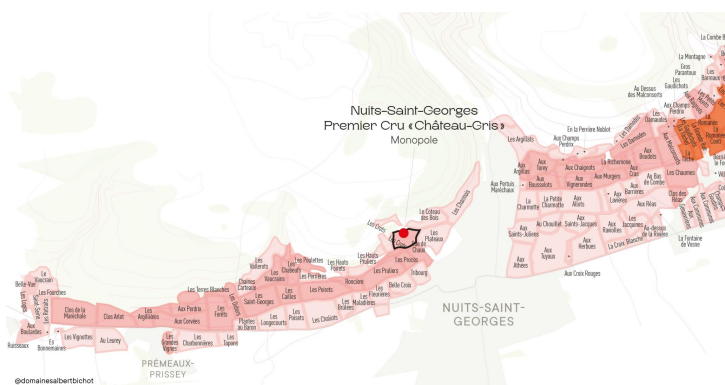


Nuits-Saint-Georges Premier Cru "CHÂTEAU-GRIS" MONOPOLE CHÂTEAU-GRIS



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Calcareous clay soil

Surface area of the vineyard : 6,30 ha

Age of vines : 35-40 years old



PRESENTATION

Built in the early 19th century, Château-Gris sits on a slope to the south-west of Nuits-Saint-Georges, at the heart of a 8.5 clos (walled vineyard). Back then, the locals named it as such because its roof is covered with grey (gris) slate whereas glazed tiles are more common in Burgundy and the name hasn't changed to the present day. Following a court decision in the 1920s, the name Château-Gris has taken precedence over the name "Les Crots", where the plot is located.

The vines are planted on terraces at altitudes of between 260 and 330 metres in order to cling to the slope of the hill. The plots down around the Château produce the red Nuits-Saint-Georges Premier Cru "Château-Gris" while the higher plots are planted with Chardonnay grapes and yield the white Nuits-Saint-Georges "Les Terrasses".

WINEMAKING/AGEING

Handpicking, grape sorting upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (35 to 40% new barrels) for 16 to 17 months.

TASTING

The extremely elegant nose combines scents of red and black fruit (raspberry, strawberry, blackcurrant...) with subtle floral notes (rose, violet, peony...) and a delicate hint of oak. This wine is smooth on the palate and features rich, fleshy fruit flavours and structure owed to sophisticated tannins. A distinguished wine that offers a lovely sensation of freshness on the finish.

SERVING

Serve at 16-17°C (60-62°F).

Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

Roasted or stewed meats (beef, lamb, duck, game)

Medium to mature cheeses

Recipe suggestion: beef tenderloin with confit shallot sauce

QUOTES

Tim Atkin: 93/100 (2023)

Wine Spectator: 94/100 (2022)

James Suckling: 95/100 (2020)



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