

# NUITS-SAINT-GEORGES "LES TERRASSES" MONOPOLE - CHÂTEAU-GRIS



## Côte de Nuits

## 100 % Chardonnay

## AOC Village

### The vineyard:

0.67 ha (1.65 acre) plot  
 Average age: 20 years  
 Calcareous clay soil

### Vinification:

Handpicked  
 Oak barrels (35% new oak)  
 3 weeks to 2 months

### Ageing:

100% oak barrels  
 35 % new oak  
 14 to 18 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 vines were destroyed by phylloxera, the roof of the castle was covered with grey slate whereas tiles are traditionally used in Burgundy. The people of Nuits-Saint-Georges therefore began to refer to it as Château Gris ("grey castle") and the name stuck.*

*In Nuits-Saint-Georges, only 7.3 ha (18 acre) produce white wines, including 4.3 ha (10.6 acre) of Premier Crus. Our 0.67 ha (1.65 acre) vineyard is located on the high terraces of the hill, above the castle.*

## Tasting notes

The nose develops aromas with predominant floral and mineral nuances along with a hint of toast. On the palate, this wine is very straightforward and round with a distinct mineral base, some nuances of liquorice, and an elegant, discrete woody flavour. Good overall length.

## Food/wine pairing

Ideal with fine fish, crustaceans, poultry in sauce and full-flavoured cheeses.

## Service and keeping

Serve between 10° and 12°C. (50°F - 54°F)

This wine is ready to drink or it may be laid down for 2 to 7 years.

