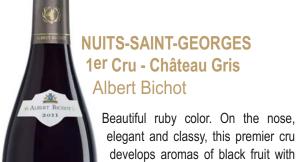


## The Nuits-Saint-Georges 1<sup>er</sup> Cru Château Gris, Albert Bichot Served on Sweetbreads with chanterelles

A lunch served to Mr Jean-François Bazin, author of: Histoire du vin de Bourgogne, published by Jean-Paul Gisserot, 2002



- Cover the sweetbreads with cold water in a sauté pan and boil for 15 minutes. Remove the outer membrane.
- Sauté the chanterelles in the butter for 5 minutes, remove and set aside.
- Sweat the sliced shallots in the butter, remove and set aside.
- Slice the sweetbreads and gently pan fry in the butter until golden. Add the reserved shallots and chanterelles along with the crème fraîche. Let reduce 5 minutes and season with salt and pepper.
- This dish may be served with a purée of Jerusalem artichokes or chestnuts.



Cooking time: 20 minutes

elegant and classy, this premier cru develops aromas of black fruit with delicate fine floral notes. In the mouth, the body has a lot of sweetness but with a beautiful frame, and fruit in harmony with the woods. Nice feeling of freshness on the finish.

Serve between 16°C - 17°C (60°F - 62°F)