



CHÂTEAU DE LA CRÉE
DEPUIS 1431

Premier Cru

CHASSAGNE-MONTRACHET

« MORGEOT CLOS CHAREAU »

Appellation

Chassagne Montrachet appellation has gone through a revival in the last decade benefiting from some fabulous red wines alongside with whites that are very mineral yet with a little more structure, body and intensity versus its noble neighbour Puligny Montrachet.

Vineyard

Morgeot is a world-famous parcel with a soil composed of chalk on the upper crust while going toward more clay content when digging deeper. We have a southern eastern exposure and an altitude of 230m, our vines being located on a hillside vineyard with a good drainage and sun exposure. This parcel entails very old vines giving birth to wines with remarkable intensity and body.



Grape variety
Chardonnay

Age of the vines

**60 years (0.31 ha) and 22 years
(0.05 ha)**

Area
0.36 ha

Date of harvest
28th of September 2013

Ageing
**10 months, 35% new French
oak**

Date of bottling
9th of February 2015

Guard time
**Ready to drink now until 2025
and more**

Temperature

Characteristic

After the challenges thrown with the vintage 2012, we were hoping for a peaceful 2013. But capricious Mother Nature had other ideas. Defying all weather forecasts, she never let up. After a long winter, a gloomy spring and a fine, providential summer, our pickers had to wait until the end of September to take up secateurs.

Wine-food pairing

Delicate fine white meats such as poultry or veal in sauce, fish, well-spiced couscous, curries or stir-fries, salmon, crawfish, lobster, or even foie gras.

Tasting note

The bouquet is very complex with creamy and hazelnuts aromas. The palate is very persistent: very good length. White wine with a strong personality, quite opulent.

