



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 Clos Chareau 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

25th of September 2016

Ageing

**15 months, 30% of New
French Oak**

Date of bottling

28th of March 2018

Guard time

**Ready to drink now until 2029
and more**

Temperature

11°-13°

Characteristic

The wines of the 2016 vintage have been exhibiting a quality that was quite unexpected, given the difficult start to the year. Climate events in the spring took a severe toll on the harvest, which will no doubt be among the smallest of the past two decades. Fortunately, this has not stopped Château de la Créé making wines that will fully live up to the expectations of lovers of Burgundy. In the course of vinification, the qualitative potential was soon confirmed, with lovely balance, which will give the wines elegance, finesse and structure, for both reds and whites. This constitutes the signature of this vintage.

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

One of the most exquisite and complex white wine of Château de la Créé. The bouquet displays notes of white flowers, buttery and creamy characteristics. The palate is very persistent, focusing on the richness and minerality. Very well-balanced wine with a strong personality.

2016

