



## MARANGES

« EN GOTY »

## **Appellation**

The Maranges area, which grows mainly Pinot Noir plus some Chardonnay, forms a link between the Côte-d'Or and the Saône-et-Loire. Its vineyards are interlocked with those of neighbouring Santenay, with which it shares some well-thought-of Premiers Crus. The vineyards mostly have a South/South-westerly exposure and lie at altitudes of 240-400 metres. Depending on the location some brown limestone soils and limey marls cand be found as well.

## Vineyard

Cordon de Royat style pruning. Change of stakes, input of a fourth wire to favorize the ripeness and improve the quality of the grapes. Average yields between 28 & 35 hectoliters per hectare, low vigor. Soil maintenance, Ploughing, manual digging when requires, interceps maintenance.

Grape variety

**Pinot Noir** 

Age of the vines 40 years

Area



Date of harvest 26/09/2016



Ageing

14 months, 30% French new



Wine-food pairing

Poitou poitevin...

Date of bottling

29/03/2018



Guard time

To be enjoyed right now and may be keeping 5-7 years

Temperature

16°-18°

Tasting note Warm, Fluid Pinot Noir with Delicate Tannin.

## 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 Chateau de la Créee 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.

Amiens duck pâté, foie gras pie, red wine mushrooms, Burgundy poached eggs,

foie gras ravioli, beef aiguillette in jelly, beef tail with red wine, saddle of

suckling pig from Metz, tournedos mascot, braised beef aiguillette, white goose