

CHÂTEAU DE LA CRÉE
DEPUIS 1431

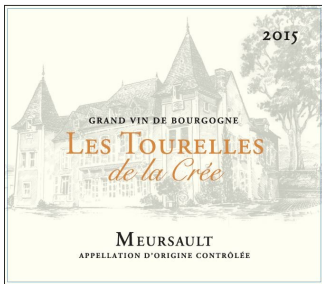
MEURSAULT

Appellation

The hard Comblanchian limestone which disappears deep underground around Nuits-Saint-Georges reappears here where, as one moves southward, red wines give way to whites. Nowhere in the Côte de Beaune does the Chardonnay grape do better than it does here.

Vineyard

Soil consist of Jurassic marls and marly limestones. There are some patches of magnesian limestone. The ancient callovien limestone and argovien marls shave the crus.



Grape variety

Chardonnay

Age of the vines

37 ans

Date of harvest

06th of September 2015

Ageing

18 months, 25% of new French oak

Date of bottling

20th of April 2017

Guard time

Ready to drink now until 2022 and more

Temperature

11°-13°

Characteristic

The fruit was in impeccable condition and at optimal ripeness; the winning duo. The generous wines from this sunny vintage will be noteworthy. Things went very fast in 2015, both in the vineyards and the winery. Flowering took place in early June, followed by véraison in mid-July, with the start of harvesting at the end of August. The weather dictated the tempo, which resulted in some magnificent grapes, the foundation of a great vintage.

Wine-food pairing

Noble and fine-textured fish or meat, joints of veal or poultry in white sauce, grilled lobster, crawfish, king prawns in sauce - dishes, blue cheeses and foie gras...

Tasting note

Stunning and charming nose with light notes of toasted almonds and hazelnuts in a floral (mayflower, elder, bracken, lime, verbena) and mineral setting. Very soft and slight. Lots of mineral aromas in the mouth, well integrated wood. A very seducing and structured wine with long finish - this is a great white wine for laying down.

2015