



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

"Les Tillets": Soils: white marls. Elevation: 250m. Parcel situated up-slope on the edge of the woods, east facing. "Les Grands Charons": Soils 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

15 years + 55 years

Area

0.25 ha + 0.14 ha

Date of harvest

23rd of September 2016

Ageing

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

Date of bottling

27th of April 2018

Guard time

**Ready to drink now until 2024
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

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 sweet and grilled almonds alongside with fine orange peel notes. Very soft and slight. Lots of mineral aromas in the mouth, well integrated wood, a higher proportion of tillets means more mineral presence in the mouth (very charming and far away from the historical rich and buttery style of Meursault).

2016

