



CHÂTEAU DE LA CRÉE
DEPUIS 1431

Premier Cru
MONTAGNY

Appellation

The Burgundian region of Montagny has a rich and storied winemaking history and is dedicated to growing and producing Premier Cru Chardonnay. Its limestone-rich soils yield white wines of sophistication, and consistently high quality.

Vineyard

Crafted by Château de la Crée, the venerable 15th Century wine estate, Les Tourelles de la Crée offers a pure and authentic expression of Burgundy. Our Burgundy appellations create bright and vivid wines with complex and intense aromas.

Grape variety
Chardonnay

Age of the vines
35 years

Area
100 ha

Date of harvest
September 2017

Ageing
12 months, 11% New French Oak

Date of bottling
24th / 25th of September 2018

Guard time
Ready to drink now until 2023 and more

Temperature
11°-13°

Characteristic

The vines growth cycle benefited from a very warm summer, and with budburst in early April, it was ahead of norms and maintained this lead right up to the harvest. Everything happened very quickly. There were a few spells of heatwave over the summer, alternating with some rather mixed weather. Ripening nonetheless progressed at a good pace. At the beginning of September, the first grapes were harvested. The harvest continued to mid-September, each plot being picked when it reached optimum ripeness. The only downside was that some areas that were impacted by spring frost did not provide the yields that had been hoped for.

Wine-food pairing

Fish and shellfish, onion tarts, as well as a wide variety of soft and hard cheeses such as Brie, Beaufort or even Saint-Nectaire...

Tasting note

Its aromas are acacia, mayflower, honeysuckle, bramble flowers with notes of hazelnut, white peach and ripe pear. In the mouth, the wine is fresh, young at heart, frisky, alluring, and rich. Refinement and delicacy are harmoniously matched to a durably well-built structure.

2017