

# Premier Cru

## PULIGNY-MONTRACHET

« LA GARENNE »

## Appellation

Puligny-Montrachet, along with Chassagne Montrachet, is the most perfect expression of the Chardonnay grape. The appellation was created in 1937 on soils separated by only a few meters from the Grands Crus. The white wines have well-defined personalities and an established reputation.

## Vineyard

The vine occupies brown limestone soils with rocky elements (rocks, gravels, ...). Soils are deep. Exposures East. Altitude: 350 meters.



Grape variety

### Chardonnay

Age of the vines

31 years

Area

0.15 ha



Date of harvest

29th of September 2016



Ageing

15 months, 30% of New French Oak



Date of bottling

27th of April 2018



Guard time

Ready to drink now until 2026 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 Crée 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

Its great distinction elicits a grateful response from foie gras, lobster, crawfish, and grilled or fried sea-fish, and poultry in sauce or veal fried with mushrooms...

## Tasting note

The bouquet displays a huge broad of aromatic characteristics such as hazelnut, green apple and white flowers. An exquisite wine with a perfect balance between minerality and vibrant acidity. Some creamy notes (butter, hot croissant) during the finish bring richness and opulence to the wine. One of the best white wine of Burgundy!