



SANTENAY

« CHARMES »

Appellation

Santenay is located right south to Chassagne Montrachet and is the most southern village of Burgundy famous "Cote D'or" ("Golden Coast") region. The etymology of Santenay is most probably connected to the word "Sanctus" which refers to a sacred place before Christian era. The appellation, 140 ha of planted vines, is composed of three areas, one next to Chassagne, one around the village and one just south of the village. It is today mainly a Pinot Noir planted appellation however the Chardonnay are revealing high potential there.

Vineyard

Young, vigorous vines situated at the bottom of the slope and benefitting from quite rich soil. Vines trained in Guyot style.

Grape variety

Chardonnay

Age of the vines

15 years

Area

0.25 ha

0125 III

Date of harvest

Ageing

15 months, 30% of New French Oak

24th of September 2016

Date of bottling

-1 CA 110010

27th of April 2018

Guard time

Ready to drink now until 2023 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 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.

Wine-food pairing

Aperitif, avocado stuffed with crab, shellfish, crustacean seafood, trout with almonds, fish, quenelles, frog's legs...

Tasting note

The wine is intense and clean with toasty characteristics on the palate. Little spicy aromas on the finish. Very well balanced. High tension, vibrant acidity and great richness.

