



CHÂTEAU DE LA CRÉE
DEPUIS 1431

Monopole

SANTENAY

« CLOS DE LA CONFRÉRIE »

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

Clos de la Confrérie, a name inherited from neighbouring "Confrérie" or companionship is a unique parcel, nested in the heart of Santenay le haut with a western exposition. Our vines have reach their optimal age enabling us to have great level of concentration in our wines. The soil is composed with small gravels and clays in the upper part leaving place to more sandy soils when digging deeper.

Grape variety
Pinot Noir

Age of the vines
32 years

Area
1.10 ha

Date of harvest
29th of September 2016

Ageing
16 months, 40% New French Oak

Date of bottling
20th of June 2018

Guard time
Ready to drink now until 2024 and more

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 Créée 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

Forceful, aromatic dishes, fibrous meats, marbled meats and brown sauces, rib steaks, braised lamb, and poultry - roasted or glazed...

Tasting note

The Santenay "Clos de la Conférie" Monopole will undoubtedly charm you with its deep ruby garnet color. The intense nose exhibits aromas of blackcurrant and black pepper. The mouth is refined with blackcurrant aromas, silky tannins and floral characteristics (notes of minerality). A very pleasant

2016

Temperature
16°-18°

wine !
