



CHÂTEAU DE LA CRÉE
DEPUIS 1431

SANTENAY

« EN FOULOT »

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

Eastern exposure, with vigorous vines where yields must absolutely be controlled for good maturity and therefore we have gone back to Cordon de Royat style pruning. Plot with few amount of sunshine: we must be very careful to control the ripeness. Yields must be limited to 30 / 35 hectoliters per hectare.



Grape variety
Pinot Noir

Age of the vines
45 years

Area
0.60 ha

Date of harvest
09th of September 2015

Ageing
18 months, 22% new French Oak

Date of bottling
21st of April 2017

Guard time
Ready to drink now until 2022 and more

Temperature
16°-18°

Characteristic

The fruit was in impeccable condition and at optimal ripeness; the winning duo. The generous wines from this sunny vintage will be noteworthy. Things went very fast in 2015, both in the vineyards and the winery. Flowering took place in early June, followed by véraison in mid-July, with the start of harvesting at the end of August. The weather dictated the tempo, which resulted in some magnificent grapes, the foundation of a great vintage.

Wine-food pairing

Roast beef & pork, capon, guinea fowl, soft rind cheese...

Tasting note

The nose is made of red and black fruits. The palate is intense and reveals spicy notes with very discreet tannins. Very crispy with a long finish. Charming and delicate !