



Premier Cru

SANTENAY

« BEAUREGARD »

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

Beauregard parcel is one of these hidden treasures that revealed the potential of Santenay for magical white wines. Guyot training. Yield around 50 hl/ha. South-East exposure. Soil: balanced of marl, clay and limestone. Slope gradient 30%. Altitude: 330m.

Grape variety

Chardonnay

Age of the vines

23 years

Area

0.26 ha



Date of harvest

28th of September 2016



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Ageing

15 months, 30% New French Oak



Wine-food pairing

Characteristic

Fluid and creamy dishes like fish couscous, or pasta or risotto with mushrooms, poultry in cream sauce, Comté, Beaufort, and goat cheeses...

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.

Date of bottling

28th of March 2018



Guard time

Ready to drink now until 2026 and more

Temperature

11°-13°

Tasting note

2016 Beauregard is clean, sharp and crisp. The bouquet displays notes of orange peel, apricot and exotic fruits. Very pleasant and delicate white wine. Perfect harmony between minerality and acidity. Subtle layers of brioche add richness and texture to the personality of this Cuvée.