



CHÂTEAU DE LA CRÉE  
DEPUIS 1431

*Premier Cru*

**SANTENAY**

« BEAUREPAIRE »

### 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

Elevation: from 250m to 340m. Vines trained in Guyot style. South-east facing, pebbly clay-limestone soil, slope gradient 30%.

Grape variety

**Chardonnay**

Age of the vines

**23 years**

Area

**0.57 ha**

Date of harvest

**24th 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 2025 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 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

Langoustine bisque, stewed Blanquette of veal, fish or fattened hen with cream sauce, scallops, shellfish, crustaceans...

### Tasting note

Good weight and freshness, nice notes of exotic fruits and apricots with a lively palate and lovely, lingering aromas. Beaurepaire is quite mineral with some toasty notes well-integrated with a long lasting acidity.

2016

