



# Premier Cru

## SANTENAY

« GRAVIÈRES »

### 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

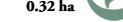
The Gravieres belongs to the area right next to Chassagne and has a southern to southern east exposure with an elevation of 230 to 260m. The word Gravieres refers in French to "Gravel" that we can find on all the parcels, going down from the upper part of the hill. The upper crust of the soil being dominated by clay while going toward more sand structure when digging deeper. Gravieres is perhaps the most prestigious parcel in Santenay.

Grape variety

#### Chardonnay

Age of the vines 17 years

0.32 ha



Date of harvest

25th of September 2016

Ageing 15 months, 30% new French

Oak

Date of bottling

27th of April 2018

Guard time

Ready to drink now until 2026 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 Château de la Crée 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

Delicate fish (fried or, better still, steamed), poached eggs and seared or marinated vegetables, soft-centred cheeses like Camembert...

#### Tasting note

The palate reveals citrus and floral notes with gentle notes of agrumes. The minerality brings intensity and complexity. The finish displays some creamy notes with a little touch of honey flavors (which is the signature of the Chardonnay "Gravières"). The "vibrant" acidity is present and brings structure

Temperature 11°-13°

to the wine.