CHÂTEAU DE LA CRÉE

Chassagne-Montrachet *Premier Cru* Clos Chareau

2023



THE CLIMAT

Chassagne-Montrachet is located in the southern part of the Côte de Beaune. The vines of our Chassagne-Montrachet "Clos Chareau", classified as Premier Cru, are located at the bottom of the slope where they enjoy abundant sunlight. The parcel is situated at an altitude of 220 meters and the terroirs feature, from the top down, Rauracian escarpments, a Callovian slope, reflective Argovian marls, and Bathonian limestones.

THE WINE

The bouquet offers notes of linden honey and hazelnut while the palate displays a generous body and bright acidity. A perfectly harmonious wine, with great strength, energy, structure, and persistence, as well as richness and opulence. The aromas are precise, with pleasant bitter notes (yellow grapefruit, lemon) and hints of butter and vanilla.

THE VINTAGE

The winter was mild, but the alternation of warm and cool periods slowed the vines' growth cycle, thus budbreak was expected for late March - early April. As spring frost spared our vines, flowering began toward the end of May. A first heatwave came in early July, followed by a second one between August 10th and 25th, slightly delaying veraison. At the Château de la Crée, harvest started on September 3rd under summer conditions. 2023 marks the second consecutive vintage delivering both above-average yields and quality. The Chardonnay has reached optimal ripeness while preserving a lovely freshness. The Pinot Noir shows great aromatic structure.

VARIETAL	Chardonnay
HARVEST DATE	11/09/2023
BOTTLING DATE	18/03/2025
BARREL AGING	12 months
% NEW BARRELS	25%
ALCOHOL CONTENT	14
YEAR OF PLANTING	av. 1970
PLOT SIZE	0,36ha
ALTITUDE	220m
ORIENTATION	South-East
CLASSIFICATION	Premier Cru
BOTTLES PRODUCED	2341



GRAND VIN DE BOURGOGNE

CHÂTEAU DE LA CRÉE
DEPUIS 1431

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