CHÂTEAU DE LA CRÉE

Maranges
Le Goty

2023

THE CLIMAT

On the border between the Côte-d'Or and the Saône-et-Loire, the "Le Goty" Climat reveals a deep brown soil composed of calcareous marl. Planted between 1975 and 1985, this southeast-facing plot basks in generous sunlight. Its rich and structuring terroir gives birth to a great wine that combines suppleness and intensity, an embodiment of red Maranges.

THE WINE

The nose is intense, with fruits (plum, apricot) and notes of spice and wood. The palate is ample, round, and strong, with aromas of cherry, strawberry jam, as well as notes of black pepper and leather. This wine offers an elegant balance between acidity and strength. The tannins progressively soften and stretch over a sapid finish.

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.

GRAND VIN DE BOURGOGNE

CHÂTEAU DE LA CRÉE
DEPUIS 1431





VARIETAL	Pinot Noir
HARVEST DATE	18/09/2023
BOTTLING DATE	19/05/2025
BARREL AGING	17 months
% NEW BARRELS	20%
ALCOHOL CONTENT	13%
YEAR OF PLANTING	1950
PLOT SIZE	0.36ha
ALTITUDE	220m
ORIENTATION	South-East
CLASSIFICATION	Village
BOTTLES PRODUCED	2403

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