

CHÂTEAU DE LA CRÉE

Meursault Les Grands Charrons

2023

THE CLIMAT

“Les Grands Charrons” is located mid-slope, at an altitude of 250 meters. This Chardonnay plot, with eastern exposure, finds its roots in a rocky soil composed of Comblanchien limestone. The well-drained terroir and generous sunlight pave the way for straight wines, luminous and taut, emblematic of great whites of Meursault.

THE WINE

The nose reveals notes of yellow fruits (peach, apricot), citrus (grapefruit, mandarin), and hibiscus flowers. The palate is typical for a Meursault, round and full. Its finish possesses pleasant bitter notes and aromatic persistence. A precise wine which will reveal its true potential after a few years in the cellar.

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 Créée, 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	04/09/2023
BOTTLING DATE	06/02/2025
BARREL AGING	14 months
% NEW BARRELS	0%
ALCOHOL CONTENT	13%
YEAR OF PLANTING	1930-2023
PLOT SIZE	0.15ha
ALTITUDE	220m
ORIENTATION	South-East
CLASSIFICATION	Village
BOTTLES PRODUCED	591



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