

CHÂTEAU DE LA CRÉE

Meursault Les Tillets Blanc

2023

THE CLIMAT

'Les Tillets' is located within the Meursault appellation area, at the top of the slope, at nearly 300 meters altitude. The vines are rooted in shallow, rocky soil mainly composed of calcareous marl. Soil composition, along with altitude and exposition, allow for the elaboration of a fresh and precise Meursault, with fine minerality.

THE WINE

True to its terroir, this Meursault "Les Tillets" offers an elegant nose with aromas of yellow fruits, honey and almonds as well as notes of fresh butter and brioche. The palate is rich and round. The delicate balance between this wine's richness and its freshness contributes to its excellent drinkability. Its mineral finish lingers on notes of toast and butter.

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 Créé, 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	06/02/2025
BARREL AGING	12 months
% NEW BARRELS	25%
ALCOHOL CONTENT	13,5%
YEAR OF PLANTING	2003
PLOT SIZE	0.26ha
ALTITUDE	290m
ORIENTATION	East
CLASSIFICATION	Village
BOTTLES PRODUCED	1210



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