

CHÂTEAU DE LA CRÉE

Santenay En Foulot

2023

THE CLIMAT

The Santenay appellation is located south of the Route des Grands Crus. “En Foulot” is nestled in a small valley, facing east, within a terroir with distinctive topology. Close to flowing water and with less exposure to sunlight, it offers fresher weather, where maturity is harder to achieve. These vines allow for a tense and delicate Chardonnay, driven by the location’s minerality and freshness.

THE WINE

The nose is beautiful, fresh and pure, combining notes of wood, vanilla, and fruits (apricot, lemon, and nuts). On the palate, aromas of vanilla, almond paste, cream, and butter, as well as hints of toast. The mouth is full-bodied, with a great tannic structure. It offers remarkable freshness and 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 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	06/09/2023
BOTTLING DATE	18/03/2025
BARREL AGING	12 months
% NEW BARRELS	20%
ALCOHOL CONTENT	13%
YEAR OF PLANTING	2018
PLOT SIZE	0.7ha
ALTITUDE	260m
ORIENTATION	East
CLASSIFICATION	Village
BOTTLES PRODUCED	4967



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