

CHÂTEAU DE LA CRÉE

Santenay

Les Terrasses de la Crée

2023

THE CLIMAT

Grey limestone covers the higher part of the hillsides, up to an altitude of 500 meters. Making our way down the hill, we find oolitic limestone, white oolite, marl and limestone nodules and inferior oolite on marly levels up to an altitude of 300 meters. The vineyard is perfectly exposed to the sun (from sunrise to noon). One of the Château de la Crée's iconic plots, the vinyard is situated in the Château's enclosure.

THE WINE

The nose is bright, with aromas of fresh rose, citrus, tropical fruits (pineapple, mango), and stone fruits (white peach, nectarine). On the palate, the attack is clear, with remarkable freshness, indulgence (cream), and acidity. The finish is persistent and fruity.

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	01-08/09/2023
BOTTLING DATE	17/03/2025
BARREL AGING	12 months
% NEW BARRELS	20%
ALCOHOL CONTENT	13,5%
YEAR OF PLANTING	2018
PLOT SIZE	1,00ha
ALTITUDE	300m
ORIENTATION	East
CLASSIFICATION	Village
BOTTLES PRODUCED	7178



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