



CHÂTEAU DE LA CRÉE
DEPUIS 1431

MEURSAULT

Appellation

The hard Comblanchian limestone which disappears deep underground around Nuits-Saint-Georges reappears here where, as one moves southward, red wines give way to whites. Nowhere in the Côte de Beaune does the Chardonnay grape do better than it does here.

Vineyard

"Les Tillets": Soils: white marls. Elevation: 250m. Parcel situated up-slope on the edge of the woods, east facing. "Les Grands Charons": Soils consist of Jurassic marls and marly limestones. There are some patches of magnesian limestone. The ancient callovien limestone and argovien marls shave the crus.

Grape variety

Chardonnay

Age of the vines

15 years + 55 years

Area

0.25 ha + 0.14 ha

Date of harvest

18th of September 2014

Ageing

18 months, 35% of new French oak

Date of bottling

June 2016

Guard time

Ready to drink now until 2021 and more

Temperature

11°-13°

Characteristic

After the dormant winter period, the vines returned to life in clement, warm and dry conditions. At the end of June, the weather changed, becoming cool and damp, but ripening continued nonetheless. The return of the sun and a northerly wind - the signature of September in the Bourgogne wine region - led to ideal conditions for the vines to reach full maturity. Picking began in mid-September in a serene and sunny atmosphere.

Wine-food pairing

Noble and fine-textured fish or meat, joints of veal or poultry in white sauce, grilled lobster, crawfish, king prawns in sauce - dishes, blue cheeses and foie gras.

Tasting note

Stunning and charming nose with light notes of sweet and grilled almonds alongside with fine orange peel notes. Mouth: lots of mineral aromas in the mouth, well integrated wood, a higher proportion of tillets means more mineral presence in the mouth (very seducing and far away from the historical rich and buttery style of Meursault).

2014

