



CHÂTEAU DE LA CRÉE  
DEPUIS 1431

## PULIGNY-MONTRACHET

### Appellation

Puligny-Montrachet, along with Chassagne Montrachet, is the most perfect expression of the Chardonnay grape. The appellation was created in 1937 on soils separated by only a few meters from the Grands Crus. The white wines have well-defined personalities and an established reputation.

### Vineyard

The vine occupies brown limestone soils, and soils where limestone alternates with marls and limey-clays. Soils are deep. Exposures South-East. Altitude: 230 meters.

Grape variety  
**Chardonnay**

Age of the vines  
**20 years**

Area  
**0.11 ha**

Date of harvest  
**23rd of September 2016**

Ageing  
**15 months, 30% of New French Oak**

Date of bottling  
**27th of April 2018**

Guard time  
**Ready to drink until 2025 and more**

Temperature  
**11°-13°**

### Characteristic

The wines of the 2016 vintage have been exhibiting a quality that was quite unexpected, given the difficult start to the year. Climate events in the spring took a severe toll on the harvest, which will no doubt be among the smallest of the past two decades. Fortunately, this has not stopped Chateau de la Créé making wines that will fully live up to the expectations of lovers of Burgundy. In the course of vinification, the qualitative potential was soon confirmed, with lovely balance, which will give the wines elegance, finesse and structure, for both reds and whites. This constitutes the signature of this vintage.

### Wine-food pairing

Poultry in sauce or veal fried with mushrooms, foie gras, lobster, crawfish, grilled or fried sea-fish, goat cheeses, reblochon, brie de meaux...

### Tasting note

The nose is ethereal and floral with notes of fresh walnut. A lot of freshness in the mouth and a nice tension on the finish. Lovely oaky hints very well integrated.

2016

