



CHÂTEAU DE LA CRÉE
DEPUIS 1431

Monopole

SANTENAY

« CLOS DE LA CONFRÉRIE »

Appellation

Santenay is located right south to Chassagne Montrachet and is the most southern village of Burgundy famous "Cote D'or" ("Golden Coast") region. The etymology of Santenay is most probably connected to the word "Sanctus" which refers to a sacred place before Christian era. The appellation, 140 ha of planted vines, is composed of three areas, one next to Chassagne, one around the village and one just south of the village. It is today mainly a Pinot Noir planted appellation however the Chardonnay are revealing high potential there.

Vineyard

Clos de la Confrérie, a name inherited from neighbouring "Confrérie" or companionship is a unique parcel, nested in the heart of Santenay le haut with a western exposition. Our vines have reach their optimal age enabling us to have great level of concentration in our wines. The soil is composed with small gravels and clays in the upper part leaving place to more sandy soils when digging deeper.

Grape variety

Pinot Noir

Age of the vines

32 years

Area

1.10 ha

Date of harvest

13th of September 2014

Ageing

12 months, 20% new French

Oak

Date of bottling

March 2016

Guard time

**Ready to drink now until 2021
and more**

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

Forceful, aromatic dishes, fibrous meats, marbled meats and brown sauces, rib steaks, braised lamb, and poultry - roasted or glazed.

Tasting note

The nose is very intense with crispy and fresh black fruits. The palate is dynamic with a great aromatic intensity. The tannins are solid but distinguished and quite melty. An elegant wine with an opulent personality!

2014

Temperature
16°-18°
