



CHÂTEAU DE LA CRÉE  
DEPUIS 1431

*Premier Cru*

**SANTENAY**

« GRAVIÈRES »

### 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

The Gravieres belongs to the area right next to Chassagne and has a southern to southern east exposure with an elevation of 230 to 260m. The word Gravieres refers in French to "Gravel" that we can find on all the parcels, going down from the upper part of the hill. The upper crust of the soil being dominated by clay while going toward more sand structure when digging deeper. Gravieres is perhaps the most prestigious parcel in Santenay.

Grape variety  
**Chardonnay**

Age of the vines  
**17 years**

Area  
**0.32 ha**

Date of harvest  
**17th of September 2014**

Ageing  
**11 months, 20% new French Oak**

Date of bottling  
**March 2016**

Guard time  
**Ready to drink now until 2024 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

Delicate fish (fried or, better still, steamed), poached eggs and seared or marinated vegetables, soft-centred cheeses like Camembert

### Tasting note

Wine with nice aromatic subtlety, especially citrus fruit, white flowers, honey notes and a vibrant minerality. Very long finish, one of our most renown white Premier Cru. High aromatic characteristics!

2014

Temperature  
**11°-13°**

---