



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
Pinot Noir

Age of the vines
20 years (0.40 ha) and 55 years

Area
1.30 ha

Date of harvest
14th and 15th of September 2014

Ageing
19 months, 25% new French Oak

Date of bottling
June 2016

Guard time
Ready to drink in 2018 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

Slow-cooked dishes like braised veal or beef, Glazed or caramelised poultry, Brie de Meaux, Pont-l'Evêque, Cîteaux ...

Tasting note

The nose is quite pleasant with notes of black fruits, spiciness and leather. The palate reveals a fleshy and complex wine with high intensity and great length. The tannins are warm and melty. Should be aged!

4
1
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2

Temperature
16°-18°
