



CHÂTEAU DE LA CRÉE
DEPUIS 1431

Premier Cru

VOLNAY

« CLOS DES ANGLES »

Appellation

Volnay is a village and appellation that stands just south from Pommard and Beaune. Volnay is very distinctive from its neighbouring appellation for its rather fruity and gentle body, and is well recognized to be one of the most elegant wine and appellation in Burgundy.

Vineyard

Clos des Angles" parcel, located at the border with Pommard appellation, refers to its "angles" as it is indeed a triangle shaped parcel. This parcels have a gentle slope and is benefiting from an eastern exposure with an elevation of 250m. The soil, having a high proportion of small gravels and clay, is gifting us with very nice grape ripeness year after year. All what precedes is making this parcel a genuine gem within the Volnay appellation.

Grape variety

Pinot Noir

Age of the vines

25 years

Area

0.14 ha

Date of harvest

12th of September 2014

Ageing

18 months, 15% new French oak

Date of bottling

June 2016

Guard time

Ready to drink now until 2022 and more

Temperature

16°-18°

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

Sophisticated poultry dishes (patiently roasted and glazed), Couscous or a tajine with meat or poultry, distinctly flavoured cheeses.

Tasting note

Nose:notes of red berries, kirsch, cinnamon, cigar boxe. In the mouth Very nice balance, aetherial wines with crispy acidity and red and white, slight fil on cigar boxes.

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