



2013

*Santenay Premier Cru  
Clos Faubard*

APPELLATION AND VINEYARDS

The southernmost village within the Côte d'Or, Santenay is located just south of Chassagne-Montrachet. Santenay's etymology probably derives from the Latin word "Sanctus," implying a place considered sacred even before the Christian era. Although recognized for its graceful Pinot Noirs, Santenay also produces intense, mineral-rich Chardonnays of great depth and structure. Located just east of village at elevations around 900 feet, Clos Faubard is a small vineyard of less than ten acres with soils that combine Jurassic rock, clay and limestone. Château de la Créée's parcel of 64-year-old vines enjoys a south-southeast exposure, producing wines of substantial power and aging ability.

VINTAGE

After daunting weather problems in both 2011 and 2012, Burgundy growers were hoping for a reprieve in 2013. This was not to be. An exceptionally cool, wet spring resulted in floods and muddy vineyards throughout the region. Rain continued during flowering in June, and July hailstorms in the Côte de Beaune further reduced the fruit set and subsequent grape yields to historic lows. Biodynamically farmed grapes like those of Château de la Créée tended to ripen more fully than others, a crucial advantage in one of the longest Burgundy growing seasons on record. Despite early concern about the vintage, wine critics are now finding most 2013 Burgundies to be delightfully terroir-specific, with excellent suppleness and clarity of fruit.

TASTING NOTES

This wine exhibits a complex nose of spices and ripe fruits, with a robust combination of black fruits, stone fruits and spicy notes—supported by well-integrated tannins—that carries through on the generous, almost fleshy palate. Showing a lovely strength complemented by genuine elegance it will drink beautifully upon release, while more fully revealing its intriguing terroir with a few years of patient cellaring.