



2013

*Santenay Monopole  
Clos de la Confrérie*

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. Clos de la Confrérie is our own unique "monopole" parcel, nestled in the heart of Santenay-le-Haut. Its western exposure, 25 to 30-year-old vines, and terroir of gravelly-clay soil and sandy subsoil produces concentrated Pinot Noirs of great structure and density, with a distinctive spiciness.

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 Créé 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

Characterized by a deep nose of violets and strawberry, and its signature "tangy" pinot noir palate, this dynamic and dense wine achieves a beautiful harmony, with silky, distinguished tannins, a melange of red and black fruits in the mouth, and a fresh clean finish. Dynamic, opulent and forceful, it will reward cellar-aging for at least five to eight years.