



2014

*Montagny Blanc
Premier Cru*

APPELLATION AND VINEYARDS

Crafted by the venerable Château de la Créé estate, Les Tourelles de la Créé offers clean, pure expressions of Burgundian terroir, ideal for everyday drinking. Our Montagny Premier Cru comes from 100% Chardonnay fruit grown in the limestone-rich soils that make Montagny the most highly regarded region in Burgundy's Cote Chalonnaise.

VINTAGE

The 2014 vintage in Burgundy started unusually early after a mild winter. March began with wet weather that turned hot and dry during flowering. Spring was followed by generally wet, chilly conditions for most of the summer, which slowed down ripening and maintained good acid levels for most grapes. Starting in mid-August mostly dry and sunny conditions prevailed, giving the grapes a steady maturation, with harvest generally beginning around the middle of September. Below average yields throughout the region resulted in concentrated grapes with more or less ideal acidity. As with other recent years, the Burgundy 2014 vintage produced many excellent wines during what was far from an easy growing season.

TASTING NOTES

Highly bred, subtle, yet rich in nuance, this fresh and youthful Chardonnay reveals aromas of golden apple, fresh almonds, fern and a touch of citrus. The lively, almost frisky palate is surprisingly rich, with alluringly spicy back-flavors that shine through. This Premier Cru Montagny's refinement and delicacy are harmoniously matched by its durably well-built structure, building to a nuanced aftertaste that is long and flavorful with distinctive minerality.



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