



2014

*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 CHARACTERISTICS

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 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

This wine exhibits a complex nose of smoky characteristics, black fruits, and spice notes. Quite delicate on the palate, the spice and anise qualities are supported by well-integrated tannins that carry 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.