

GRAND VIN DE BOURGOGNE



CHÂTEAU DE LA CRÉE
DEPUIS 1431

FOOD & WINE AT CHÂTEAU DE LA CRÉE

« In gastronomy like in music and pretty much everything else in life, balance and pairing are essential. »



Enjoy a meal at Château de la Créé and discover the mysteries of food and wine pairing; How a wine and a dish can sublimate themselves or neutralize each other.

Our wine experts, either sommeliers or WSET certified, will be happy to share their secrets, also making sure you can fully enjoy the charm of a lunch at the Château.

WHAT'S ON THE PLATE?

Presentation of our Domaine

The experience will start by a visit of the domaine, including a walk to our 1.5ha vineyard in the clos du Château. There is no better place to talk about the appellations and the terroirs of Burgundy.

We will then walk through our 15th century vaulted cellar talking about wine making and barrel ageing.

Finally, the time has come to seat comfortably in one of the reception rooms of the Château and explore food and wine pairings during lunch.

Our partner,

La Maison Lecourbe

Prepared a typical Burgundian menu for you.

FIRST COURSE

Homemade Jambon Persillé and its mesclun

MAIN COURSE

The Authentic Beef Bourguignon with vegetables from the markets

SWEET

Blackcurrant iced Parfait



4 tasting glasses of our wines, water and coffee included.

This experience is available on Friday and Saturday lunchtime for 2 to 8 people.

Booking is required

Price: 75€ per person all included.

Château de la Créé

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