



SANTENAY

Appellation : Santenay

Grape: 100% Pinot noir

Age of vines: 20 to 25 years

Serving temperature: Between 15° and 16°.

Recommended storage life: 2 to 5 years

Vinification :

Traditional vinification for a total vatting time of 18 to 21 days. Aged for 12 to 15 months in barrels (20 to 30% new).

Tasting notes :

That colour is a dark but brilliant black-cherry. The bouquet evokes rose-petals, peony, violet, red fruits and a hint of liquorice. In the mouth, the attack is deep and intense. Firm but discreet tannins make for a body that is supple, finetextured and well-built. It boasts back aromas (often of bilberry) and a long finish.

Wine & food paring :

It's supple and intense attack, and its aromatic register with its distinguished finish mean it should be matched with slow-cooked dishes like braised veal or beef, to which its tannins will lend structure without being aggressive. Glazed or caramelised poultry in the Asian style would also give it a warm welcome for its meaty texture, as would home-made hamburgers.

From the cheese-board: Brie de Meaux, Pont-l'Evêque, Cîteaux, Reblochon, Bleu de Bresse...

Localisation :

Santenay, lying at the southern extremity of the Côte de Beaune, is home to both the nymph of water and the god of wine: it is both a spa and a winegrowing centre. The wines of Santenay and neighbouring Remigny present discernible differences according to which part of the appellation they hail from. The houses of Santenay and its associated hamlets form a scattering of small groups and sumptuous panoramic views are to be had from the hilltops. Human occupation here goes back to pre-history. The Santenay AOC status was instituted in 1937. The Sorine windmill also represents an important part of the history of this commune.

Soils :

Greyish limestones occupy the high ground up to a height of 500 metres. Lower down the slope, starting at the 300-metre line, are oolitic limestones, white oolite, marls, kidney-shaped limestones, and lower oolite on a layer of marl. The location of the vineyards is ideal with exposures between East and South.

