

Santenay 1er Cru

BEAUREPAIRE

VINEYARD

The vines are located on the heights of the Santenay terroirs. The name comes from this high position that allows a view over the entire plain of the Saône to the Alps.

Clay-limestone soil. Although located south of the Côte de Beaune, we have the resurgence of the middle Jurassic limestone plate of Gevrey-Chambertin which gives wines different from those of the Côte de Beaune.

Chardonnay. The pruning is done in Guyot with various green work (disbudding, trellising, topping). The average age of the vines is 40 years.

VINIFICATION

Manual harvesting, sorting on vines. In the winery, after a slight crushing, the grapes are pressed using our pneumatic presses.

Following a slight settling, the grape must is put into 500-litre French oak barrels (10% new barrels) in which alcoholic and malolactic fermentations will take place in yeasts and indigenous bacteria. The aging is done on fine lees for 14 months. Without mashing. A month before bottling, the wine from the different barrels is racked in vats. Bottling according to the rhythms of the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.



TASTING NOTES

Wine of great precision and elegance on the nose, with citrus, floral and mineral notes. The attack on the palate is straight and precise with fruity notes with a very nice acidity. The body of the wine is very elegant on a tense finish.

PAIRINGS

Seafood, shellfish, grilled fish, Bresse chicken with chanterelles and various cheeses.

SERVICE

12°C