

Santenay 1er Cru

LES GRAVIÈRES

VINEYARD

The vines are located in the commune of Santenay, north of the village.

The subsoil is clay-limestone, and the topsoil consists mainly of shallow Bathonian limestone mixed with gravel.

Pinot noir. Guyot pruning with different yearly works in the vineyard (pruning, trellising on wires/tying-in, thinning fruit-bunches). The vines are 30 years old.

VINIFICATION

Manual harvesting, sorting on vines then on the sorting table in the winery.

The grapes after destemming are put in vats. Depending on the vintages and the wishes of our winemaker, a more or less important part of the whole harvest is integrated into the vat. After a cold maceration of a few days, the active phase of fermentation takes place with temperature control. Following the pneumatic pressing, the wines are put in barrels (about 25% new wood) where the aging takes place. This lasts 16 months, during which the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in a vat. No gluing and a slight lenticular filtration precedes bottling. Bottling is done according to the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.



TASTING NOTES

A very complex nose with fruity aromas. On the palate, a long length revealing subtle perfumes.

PAIRINGS

Duck breast, red meats, game and various cheeses.

SERVICE

16°C

Sale point : the soil are made from the same old chalk we find in the sector of Gevrey Chambertin, in Côte de Nuits. This explains the complexity and the dark fruits oriented profile of the wine. A very good example of a great Pinot Noir of Burgundy at a very affordable price. A wine to discover.