

Santenay

VIEILLES VIGNES ROUGE

VINEYARD

The village of Santenay is one of the most well-known villages in the south, the Côte de Beaune. This wine comes from the following climates: 'La Cassière', 'Champs Claude' and 'Prarons Dessus'.

On the upper slopes, the limestone is greyish. On the descending slope, the limestone is oolitic.

Pinot Noir. The pruning is done in Guyot (Poussard) with various green works (disbudding, trellising, topping). The average age of the vines is 60 years.

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 divided into pieces of 228 litres (about 30% new wood) where the aging takes place. This lasts 14 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

Aromatic wine offering the nose a bouquet of red fruits and spicy notes. On the palate, it offers a beautiful structure of silky tannins balancing the whole, with a long and elegant finish.

PAIRINGS

Veal roast, duck, coq au vin, venison, various cheeses.

SERVICE

14°C