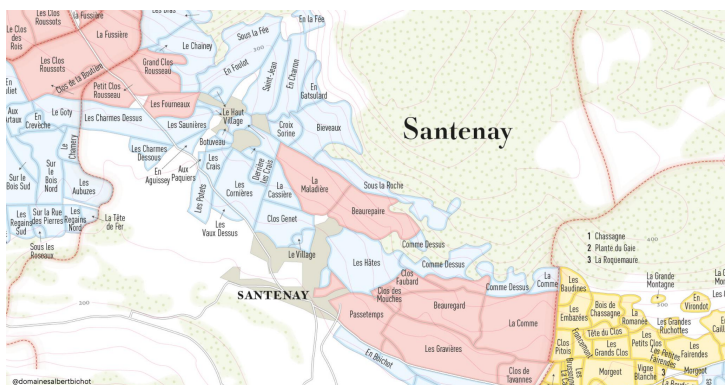


SANTENAY RÉSERVE DE L'ORANGERIE MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Limestone soil containing marls

PRESENTATION

Located at the southern extremity of the Côte de Beaune, Santenay was known in Gallo-Roman times for its hot springs. The source "Santinae aquae" (healing waters) gave the village its name.

The appellation's 830 acres cover the lower slopes of the Mont-de-Sène hill, at altitudes of up to 300 metres where the vines benefit from ideal exposure ranging from eastern to southern.

WINEMAKING/AGEING

Handpicking, sorting of grapes upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (15 to 20% new barrels) for 14 to 16 months.

TASTING

Fine nose featuring notes of red fruit (cherry, strawberry, raspberry...) enhanced by a touch of smoke. Very harmonious, delectable and soft on the palate featuring delicate structure. Long, exceptionally fruity finish.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 3 to 5 years and more.

FOOD PAIRINGS

Roasted or braised red and white meats

Medium cheeses

