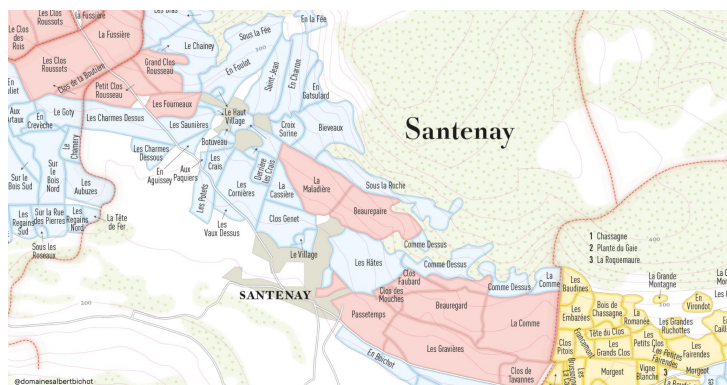


SANTENAY BLANC RÉSERVE DE L'ORANGERIE MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Chardonnay

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.

Although the wines are red for the most part, some terroirs are well-suited to the cultivation of Chardonnay grapes, which yield precise, elegant wines.

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (15 to 20% new barrels) for 14 to 16 months.

TASTING

The nose features delicate scents of white flowers, citrus and exotic fruits. The palate is full bodied and rich, and also boasts minerality with saline accents, lending freshness and energy to the overall tasting experience.

SERVING

Serve between 12 and 14°C (53-57°F).

To enjoy young on the fruit or to keep 3 to 5 years.

FOOD PAIRINGS

Finely prepared fish and seafood

Roasted or stewed poultry and white meats

