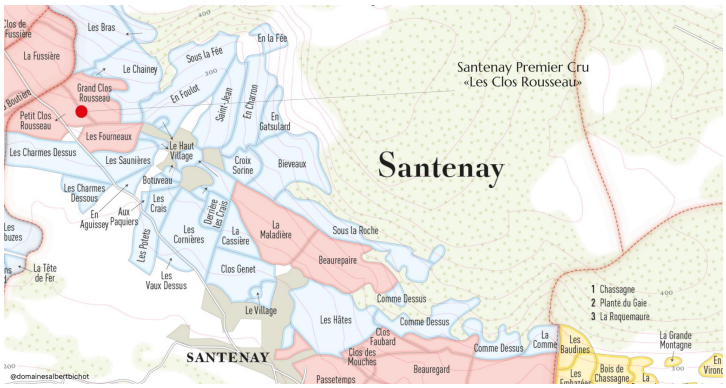
SANTENAY PREMIER CRU "CLOS ROUSSEAU"
MAISON ALBERT BICHOT



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Brown hard limestone soil

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.
"Clos Rousseau" is located at the extreme southwest of the appellation, bordering on "Les Maranges. "Rousseau" is a common surname in Burgundy, even today, and is said to have been the original owner's name.

WINEMAKING/AGEING
Handpiking, sorting of the grapes at the winery.
Fermenting maceration in thermoregulated wooden vats for 3 to 4 weeks.
Aging in oak barrels (20 to 30% new barrels) for 14 to 16 months.

TASTING
The nose reveals fresh notes of red fruit (cherry, raspberry...), flowers (peony, rose...) and spices. The fleshy, full-bodied palate is supported by bold yet round tannins. A wine with character, but that still boasts a great deal of elegance along with a long, highly aromatic finish.

SERVING
Serve at 15-16°C (59-61°F).
Aging potential: 3 to 5 years and more.

FOOD PAIRINGS
Roasted or stewed red and white meats
Medium cheeses
Recipe suggestion: roasted duck with orange and spices

QUOTES
James Suckling: 91/100 (2020)
Wine Enthusiast: 92/100 (2019)
James Suckling: 90/100 (2019)