

# 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

Handpicking, 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)

