



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

