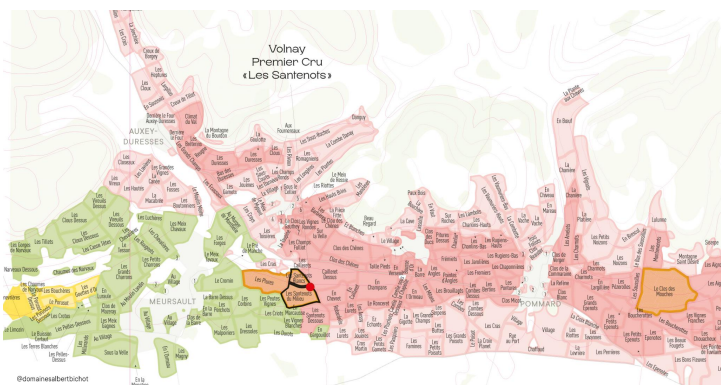


VOLNAY PREMIER CRU "LES SANTENOTS" MAISON ALBERT BICHOT



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Brown calcareous clay soil
Surface area of the vineyard : 0,29 ha
Age of vines : 35-40 years old



PRESENTATION

Contrary to what the wine's name might suggest, the Premier Cru "Les Santenots" is not located in Volnay, but in Meursault. Though the latter is particularly known for its great white wines, some terroirs, such as "Les Santenots" are more adapted to the Pinot Noir grape, allowing it to express all of its finesse.

Several hypotheses exist concerning the origin of this Climat's name. "Santenots" may have derived from the Latin word SENTES (brambles, thorny shrubs), or from SENTU (path) in reference to the paths that traversed the area to descend from Auxey-Duresses to the Roman roadway.

WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.

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

Aging in oak barrels (25 to 35% new barrels) for 14 to 16 months.

TASTING

The complex nose reveals scents of red fruit (cherry, raspberry...) combined with hints of spices and oak. On the palate, this charming wine features nice volume, fine structure with well-integrated tannins and a long, highly fragrant finish.

SERVING

Serve at 16-17°C (60-62°F).

Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

Roasted or stewed red and white meats

Medium cheeses

Recipe suggestion: veal blanquette with morel mushrooms

