



LOCATION  
Bourgogne

VARIETAL  
Pinot Noir

TERROIR  
Limestone clay 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. "Les Prarons" is located at the northeast extremity of the commune.

### 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 with smoky nuances and hints of toast. Round and fleshy on the palate supported by a structure built on very fine, well-integrated tannins. This harmonious, elegant wine boasts a long, 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

