



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

