Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

# SANTENAY 2020

From the water nymph to the god of wine, Santenay benefits from a dual vocation, thermal and wine-growing. In the very south of the Côte de Beaune, in this town and in Remigny in the continuity of the terroir, this wine presents sensitive nuances depending on the hillside.




## VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

## VINEYARD

Located at the South border of la Côte de Beaune, the village of Santenay is very sprawling. The soils are brown limestone. It is a small blended cuvée from three plots on the hillside (Les Bras, Sous la fée, Sous Roche).
Wine-Growing method : Sustainable
Harvest: 100% manual

Soil : Calcareous Clay
Production area : 50 ha
Altitude : 250-300 m
Average age of vines : 41 years

## VINIFICATION

100% Chardonnay

100% crushed grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels

12 months (whose 4 months in stainless steel tank)
100% oak barrels (whose 13% of new oak)

13% vol.

## TASTING

**Tasting note**

Nose of white ripe fruits on a delicate woody touch, a harmonious and refreshing wine on the palate.

**Food pairings**

Ideal with chicken in cream sauce or seafood in sauce.

**Serving temperature :** 10-12°C

**Should be drunk between :** 2022-2028

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION