Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY 2019

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 season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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 : 254,13 ha
Altitude : 250-300 m
Average age of vines : 41 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % crushed grapes

12 months (whose 4 months in stainless steel tank)
100 % oak barrels (whose 20% of new oak)

14,5% 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 : 2021-2027

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