Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY 2018

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

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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 two to three plots on the hillside.
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

7 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 20% of new oak)

13,5% 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 : 2020-2026

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