

# **SANTENAY 2015**



# **VINEYARD**

Located at the South border of la Côte de Beaune, the village of Santenay is very sprawling. The soils are brown and 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 : 40 years

### **VINIFICATION**

100% Chardonnay

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

100 % crushed grappe

Finning: yes

Filtration : with kieselgur filter

12 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 20% of

new oak)

13% vol.

# **TASTING**

### Tasting note

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

### Food pairings

Ideal with chicken in cream sauce or seafood in sauce.

Serving temperature : 10-12  $^{\circ}\text{C}$ 

