



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY ROUGE 2021

From the water nymph to the god of wine, Santenay benefits from a dual vocation, spa and wine. Santenay has effectively become Santenay les Bains, a small spa town in the south of the Côte d'Or; its waters are rich in lithine.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

Located at the South border of la Côte de Beaune, the village of Santenay is very sprawling. The soils are brown and limestone in the hillsides and with more of clay and silt at the bottom of the territory. We blend grapes from different vineyards in order to combine structure, quality of fruit and elegance.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous clay

Production area : 274 ha

Altitude : 250-300 m

Average age of vines : 40

VINIFICATION

100% Pinot Noir

100% destemmed grappes

Alcoholic fermentation in open vats: 20 days

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 25% of new oak)

13,60% vol.

TASTING

Tasting note

This wine shows an earthy but fresh nose which evolves into fruity glimpses on the palate. The flavors' weight, from light to medium, contribute to a beautiful balance and length, one of the best in its range.

Food pairings

Ideal with snails in parsley.

Serving temperature : 17-19°C

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Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

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



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