

SANTENAY ROUGE 2020

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

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 calcareous limestone on the slopes, with more clay and silt on the lower parts of the area. We blend the grapes from several plots, to combine structure, fruit quality and elegance.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay

Production area : 253 ha

Altitude : 250-300 m

Average age of vines : 40 years

VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness

100 % destemmed grapes

Alcoholic fermentation in open vats: 20 days

16 months (whose 4 months in stainless steel tank)

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

13,5% 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 caramelized poultry or cheese such as Cîteaux and Bleu de Bresse.

Serving temperature : 17-19°C

Should be drunk between : 2022-2026

