

SANTENAY ROUGE 2018

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

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 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: 19 days

15 months (whose 3 months in stainless steel tank)

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

13% 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 : 2020-2025

