



Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY ROUGE 2011

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.



VINEYARD

Located at the South border of la Côte de Beaune, the village of Santenay is very sprawling.

Wine-Growing method : Sustainable

Harvest: 100 % manual

Soil : Calcareous clay

Production area : 253 ha

Altitude : 250-300 m

Average age of vines : 35 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 grappes

Fining: no

18 days of fermentation on the skins at cold temperature

17 months (whose 5 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

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



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