

SANTENAY 1ER CRU PASSETEMPS 2020

Passe.temps no doubt refers to how difficult it is to work this piece of land.



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

SE exposure on the outskirts of the village heading towards Chassagne-Montrachet. Brown limestone soil and some blue clays. Cordon de Royat pruning.

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 11,46 ha

Altitude : 240-260 m

Average age of vines : 30 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes

Alcoholic fermentation in open vats: 19 days

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 30% of new oak)

13,5% vol.

TASTING

Tasting note

This wine presents a nice balance between aromas of ripe fruit and spices. The tannins structure the wine providing substance and suppleness.

Food pairings

Ideal with roast pork, a turkey stuffed with figs or even stuffed guinea fowl thighs.

Serving temperature : 17-19°C

Should be drunk between : 2022-2029

