

## SANTENAY 1<sup>ER</sup> CRU PASSETEMPS 2020

Passtemps 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.  
Wine-Growing method : Sustainable  
Harvest: 100% manual

: Brown limestone soil and some blue clays. Cordon de Royat pruning.  
Production area : 11,46 ha  
Altitude : 240-260 m  
Average age of vines : 30

### VINIFICATION

100% Pinot Noir  
100% destemmed grappe  
Alcoholic fermentation in open vats: 19 days  
16 months (whose 4 months in stainless steel tank)  
100% oak barrels (whose 30% of new oak)  
13,75% vol.

### TASTING

Serving temperature : 17-19°C

