

SANTENAY 1^{ER} CRU PASSETEMPS 2018

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



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

South East 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

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

15 months (whose 3 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 : 2020-2028

