

SANTENAY 1^{ER} CRU PASSETEMPS 2016

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



VINEYARD

SE exposure on the outskirts of the village heading towards Chassagne-Montrachet.
Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : 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

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

Finning: no

Filtration : yes

Alcoholic fermentation in open vats: 16 days

16 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

12.5% 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 : 2019-2026

