

SANTENAY ROUGE 2024

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.



VINTAGE

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

VINEYARD

Located at the South border of la Côte de Beaune, the village of Santenay is very sprawling. The soils are brown calcareous limestone on the slopes, with more clay and silt on the lower parts of the area. We blend the grapes from several plots (Les Crais et Les Prarons Dessus), to combine structure, fruit quality and elegance.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous clay

Production area : 157 ha

Altitude : 250-300 m

Average age of vines : 40 years

VINIFICATION

100% Pinot Noir

100% destemmed grapes

Alcoholic fermentation in open vats: 15 days

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

The nose is a bright and concentrated summer red berries explosion, in particular raspberries. The palate is fluid, fresh with supple and delicate tannins.

Food pairings

To pair with "oeufs en Meurette", poached eggs in a red wine sauce, with onions, or with a Burgundy fresh cheese.

Serving temperature : 17-19°C

Should be drunk between : 2026-2033

