Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

SANTENAY ROUGE
2017

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.

VINEYARD

Located at the South border of la Côte de Beaune, the village of Santenay is very sprawling. The soils are brown and limestone in the hillsides and with more of clay and silt at the bottom of the territory. We blend grapes from different vineyards in order to combine structure, quality of fruit and elegance.
Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : Calcareous clay
Production area : 253 ha
Altitude : 250-300 m
Average age of vines : 40

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: 14 days

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

13,5% vol.

TASTING

Tasting note

This wine shows an earthy but fresh nose which evolves into fruity glimpses on the palate. The flavors' weight, from light to medium, contribute to a beautiful balance and length, one of the best in its range.

Food pairings

Ideal with caramelized poultry or cheese such as Cîteaux and Bleu de Bresse.

Serving temperature : 17-19°C

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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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