

CHANSON

En Bourgogne depuis 1750



Santenay

Santenay 2005



Grape Variety : Pinot Noir

Soil : Limestone mixed with clay

Site : The vineyard is located on the hill of the commune of Santenay, a small village South of the Côte de Beaune, near Chassagne Montrachet

The Vintage 2005 : Harvest took place in the early days of September after a dry and very hot summer after a superb growing season - long and cold winter followed by a rainy and humid spring. Exceptional weather conditions for an exceptional vintage. Full maturation of the grapes and good concentration. Aging in oak casks during 15 months.

Tasting : Dark ruby colour. Aromas of cherry jam, coffee mixed with spices and enhanced by a hint of vanilla. Generous, complex and ample. Beautiful aromatic combination with delicate oak notes enhanced by a well-shaped tannic structure. Good persistence.

Food pairing : To be enjoyed with roast meat or meat en sauce, games and most cheeses (especially Citeaux, Epoisses, Langres).