

CHANSON

En Bourgogne depuis 1750



Santenay

Santenay 2012



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 2012 : After a very cold winter and a cold spring, the weather at the start of summer was quite demanding. It became fine again in the second half of August with hot temperatures. The harvest commenced early September under a bright sunshine. The combination of all those climatic factors has engendered a significant drop of the yields but quality is there. Meticulous vinifications have produced wines with very pure aromas and a very fresh structure. Aging in oak during 12 months.

Tasting : Bright ruby colour. Aromas of ripe red and dark berries (raspberry, cherries, black berries) mixed with spices and a hint of vanilla. Well-balanced and complex. Beautiful texture. Well-integrated tannins and delicate oak note. Long aftertaste.

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