

CHANSON

En Bourgogne depuis 1750



Santenay

Santenay 2013



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 2013 : After a very cold winter and a cool and humid spring, the weather became really fine and warm end of July. The sunny weather and the warm temperatures engendered a slow ripening process of the grapes. The harvest commenced mid September under a bright sunshine. The combination of all those climatic factors associated with meticulous vinifications have produced wines with very pure aromas and a crunchy texture. Aging in oak casks during 15 months.

Tasting : Bright ruby colour. Delicate fragrances of peony mixed with intense aromas of cooked ripe red berries (raspberry) mixed with liquorice. Well-balanced and complex. Very pure fruit. 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).