

CHANSON

En Bourgogne depuis 1750



Santenay

Santenay 2016

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 2016 : After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and millerandage (grapes of small size) The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Bright ruby colour. Intense aromas of ripe red berries mixed with liquorice. Well-balanced and complex. Soft texture on well-integrated tannins. Long aftertaste.

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