

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 classic winter, spring settled down with warm températures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms épisodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. 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 spices on a hint of vanilla. Well-balanced and complex. Beautiful fruit combination. Velvety 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).