



Production area

Grapes for this village appellation are harvested in the delimited areas within the village of Santenay. This appellation covers a surface area of 328,27 hectares of which 122,49 hectares are classified as Premier Cru. Only 10% of production is devoted to white wine.

Origins

The soil of the "Côte" is derived principally from the subsidence of the Saône River floodplain which resulted in a 200 metres drop with relation to the Morvan plateau, creating a long hillside with very regular slopes and eastern and south-eastern exposure. This fault also freed minerals that had been trapped in the soil for thousands of years. The vineyards stretch across the gentle slopes of the hillside allowing the vines to take full advantage of exposure to the sun. The soil in Santenay is composed of hard limestone mixed with marl.

Varietal

100% Pinot Noir

Vinification and maturing

Vinification takes place in wooden vats and is followed by 14 to 16 months barrel ageing (20% new oak).

Tasting notes

COLOUR : Deep ruby red.

NOSE : Fruity and floral aromas with predominant notes of strawberry and almond.

PALATE : A well-structured wine with good tannins that should allow the wine to age nicely. Over time, flavours of chestnut and prune should develop.

Food and wine pairing

Perfect with braised veal or beef, glazed or caramelised poultry in the Asian style and cheeses like Pont-l'Évêque, Cîteaux, Reblochon or Bleu de Bresse.

Serving suggestions

15°C

Ageing potential

5 à 10 ans