



CHÂTEAU DE SANTENAY

SAINT-AUBIN « EN VESVEAU »

<u>Grape Variety</u>	100% Chardonnay
<u>Vineyard Surface</u>	4 hectares
<u>Vineyard Age</u>	20 years

Location

Saint-Aubin is a small sheltered, authentic village between prestigious cousins Chassagne-Montrachet and Puligny-Montrachet, and produces some remarkable white wines. Saint-Aubin "En Vesvau" is located on small village called "Gamay" on the geological continuity of prestigious Montrachet Grand Cru. The climate «En Vesveau» comes from the word «Valley» referring to the topography of the plot located on a very sloping area (30%).

Terroir

Strong limestone, light clay, sandy, very draining soil, limestone subsoil faulted allowing the plant to dive deep roots and receive regular cooling during the summer.

Vegetative conditions that allow high quality production on this specific soil for white wines production.

Our good farming practices allow us to be certified "High Environmental Value" and "Terra Vitis". Work soil by tillage, permanent grass cover and removing herbicides provide a biologically active soil life. The thinning and green harvesting help to control the yield and maintain good health of the plant by aeration clusters.

Winemaking

Traditional. Moderate pneumatic pressing. Static settlings for 12 hours then fermented in oak barrels, 20% new. Aged "sur lies" during 12 to 18 months.

Tasting Notes

The robe is bright with beautiful golden reflections. The nose is concentrated with beautiful notes of fresh fruit - apricot and citrus fruit but also the presence of a delicate toast. The mouth is mellow and ample. The structure is medium bodied, fresh and delicate. The minerality is very present which confers a great elegance. The mouth is very long and complex.

