



CHÂTEAU DE SANTENAY

SANTENAY 1^{ER} CRU « LA COMME »



<u>Grape Variety</u>	100% Chardonnay
<u>Vineyard Surface</u>	0.23 ha
<u>Vineyard Age</u>	35 years

Location

This wine comes from the village of Santenay, which is the most Southerly of the villages in Côte de Beaune. If Santenay is above all renowned for its red wines, its white wines are really remarkable. The Santenay Blanc represents only 5% of the appellation of Santenay and is considered quite rare. Fine and robust, delicate and rich at the same time, they explode in a complex bouquet with a nice minerality.

Terroir

A powerful and qualitative clay soil that communicates strength and elegance to the wine product. Orientation is a hillside provides a remarkable maturity.

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 allow the control of the yield and maintain good health of the plant by aerating the clusters.

Winemaking

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

Tasting Notes

Beautiful gold white robe, nice shiny reflections. Very beautiful nose, expressive, aromatic. Ripe fruit, apricot with a nice nutty woody note.

The mouth is ample, fat with a nice acid balance, very long. The aromatic palette is complex. The well-present fruit combines with the beautiful woody notes very elegant. The whole is well balanced with fresh saline and a nice minerality.