



CHÂTEAU DE SANTENAY

SANTENAY 1^{ER} CRU « LES BEAUREPAIRES »



Grape Variety

100% Chardonnay

Vineyard Surface

0.08 ha

Vineyard Age

More than 15 years

Location

The production of white wines of Santenay is confidential but so interesting! The power of the soil is fully expressed by giving a lot of body and power. Fleshy with a strong minerality, they offer a good aromatic intensity to these wines of great class.

Terroir

A powerful and qualitative clay soil that communicates strength and elegance to the wine product. East hillside orientation makes 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

The color is pale gold, glitter. The nose is delicate and elegant on white peach and hazelnut. The palate is fresh, balanced, delicate with a superb acid balance. Fine aromas. Good persistence. Elegant aromatic bouquet, fresh fruit, minerality, well balanced oak.