



CHÂTEAU DE SANTENAY

BOURGOGNE CHARDONNAY VIEILLES VIGNES

<u>Grape Variety</u>	100% Chardonnay
<u>Vineyard Surface</u>	2.8 hectares
<u>Vineyard Age</u>	20 years

Location

Our Bourgogne Chardonnay Vieilles Vignes comes from a selection of several climats selected from vineyards, in Côte de Beaune, positioning it on a high quality level. A careful aging in barrels ensures outstanding quality. Chardonnay perfectly matches the terroir of Burgundy: poor soils or calcareous marl, perfect exposure but a temperate climate. As a result the sugar content can reach a high level whilst maintaining a balance of fruit and acidity.

Terroir

The soils are typical of Burgundy with the presence of clays, limestone and marl.

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 (30%) and tanks during 12 months.

Tasting Notes

A bright and luminous robe with white gold reflects. Its nose is powerful, expressive with fresh touch of white flowers, citrus fruit and a delicate wooded note. The mouth is very fresh, lively and with a perfect balanced acidity. A subtle and elegant aromatic density. The balance is perfect with an aftertaste of delicious fresh fruits and hazelnuts. A superb wine with character. Elegant, straight, mineral, taut, expressive. A great aromatic complexity for a real pleasure.

