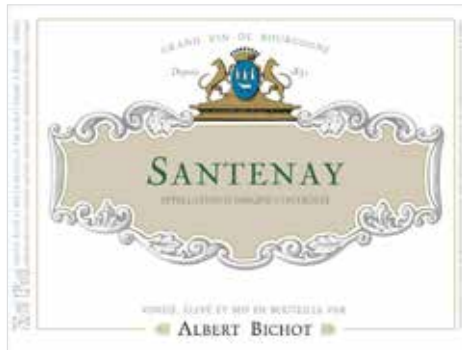


SANTENAY



Côte de Beaune

100 % Chardonnay

AOC Village

The vineyard:
 Brown limestone

Vinification:
 Oak barrels
 20 % new oak
 6 weeks to 2 months

Ageing:
 100 % oak barrels
 20 % new oak
 14 to 16 months

In the southernmost part of Burgundy's Côte de Beaune, the 392 hectares (969 acres) of Santenay's vines take root on the first slopes of the Mont de Sène hill. The name of this appellation refers to Roman times when the village was renowned for its thermal baths and its natural spring, "Santinae aquae", meaning "healing water" in Latin.

Tasting notes

The nose is redolent of white flowers (acacia) and opens on lemon and candied pineapple. The palate is rich and mineral with a nice salinity, which brings freshness and energy. The aromas of elderberries and lily are completed by citrus fruits. Subtle notes of hazelnut and gingerbread assert the personality of this terroir wine.

Food/wine pairing

This wine is both intense and fresh and will pair perfectly well with oily fish, white meat and hard cheese.

Serving and cellaring

Serve between 14°C and 16°C. (57°F - 60°F)

This wine may be enjoyed now or laid down for 3 to 5 years or more.

