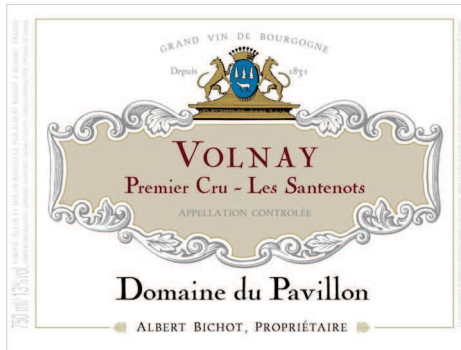


VOLNAY 1ER CRU "LES SANTENOTS" DOMAINE DU PAVILLON



Côte de Beaune

100 % Pinot Noir

AOC Premier Cru

The vineyard:

0.29 ha (0.7 acre) plot
 Average age: 30 to 40 years
 Brown calcareous clay soil

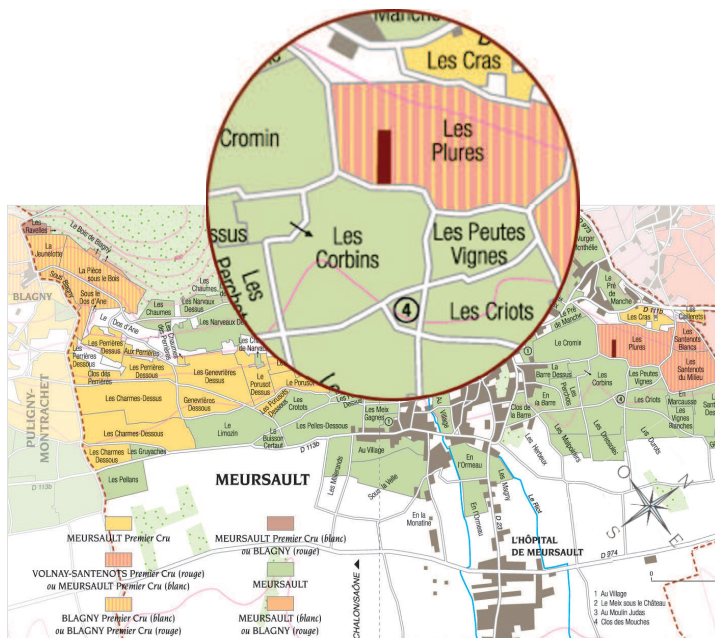
Vinification:

Handpicked
 Temperature-controlled conical oak vats
 Vatting: 20 to 28 days

Ageing:

Oak barrels 100%
 30 to 35 % new oak
 14 to 18 months

Contrary to its name, “Les Santenots” is not located in the village of Volnay, but in Meursault, just to the south. Though best known for its white wines, certain terroirs, such as Les Santenots, happen to be better adapted to bringing out all the finesse the Pinot Noir grape has to offer. Several hypotheses exist concerning the name of this locality: “Santenots” may come from the Latin SENTES “brambles, thorny bushes”. It may also be derived, as was the name of the village of Santenay, from the Gaulish SENTU “way” (alluding to the roads that passed through there to link Auxey-Duresses with the Roman road). It could also refer to 2 “ouvrées” (=1/12 hectare) of vines in La Sautenot (that could have been located in the Les Santenots area), that the Abbess of the Tart Abbey gave to the Abbey of Cîteaux in 1218.



Tasting notes

The nose of this Volnay Premier Cru “Les Santenots” is delicately smoky and oaky with spicy notes. Appealing fruitiness (cherry), enhanced by mild spices such as cinnamon. This charming wine boasts beautiful structure and remarkable full-bodiedness.

Food/wine pairing

This wine may be paired with the finest of dishes such as roasts, mildly seasoned red meats, feathered game or cheeses such as Brie, Chaource, and Reblochon.

Serving and cellaring

Serve between 16°C and 17°C. (60°F - 63°F)

This wine may be enjoyed now or laid down for 5 to 7 years or more.