

SANTENAY 1^{ER} CRU CLOS ROUSSEAU

Surface: 1.92 hectares

Average production: 42hl/ha

Age of vines: 45 years old

Grape variety: Pinot Noir

Ageing:

French oak barrels

Origin of wood: Allier and Vosges

20 % of new oak.

Wine remained 15 months in barrels.

Viticulture:

Pruning style: Cordon de Royat and Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

Winemaking:

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

During fermentation, the temperature is monitored so that it is around 26 °C with a peak at 30°C.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

Maturing:

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

Slightly filtered before bottling according to turbidity.

Bottling in favourable lunar day.

Serving suggestions:

Beautiful dress, very ripe red fruit aromas. This Santenay is a food wine, structured and powerful.

Serve between 16°C and 17°C ; keep 7 to 9 years.

Wine pairings:

Red meats, game, cheeses...

