

SANTENAY 1er Cru « La Comme »

La Comme is a plot exposed South/South-East which allows a good maturation of the grapes. The soil is composed of limestone and marl.

VINIFICATION AND AGEING

GRAPE VARIETY Pinot Noir

WINEMAKING The grapes are harvested by hand and sorted by hand. Maceration lasts 3 weeks, all grapes destemmed. The wines are aged for 18 months in French oak barrels, of which around 25% are new.

TASTING

EYE A shiny colour with ruby hints.

NOSE A bouquet on red fruits which are enveloped by a light woody aroma.

MOUTH Smooth and volupt, the tannins leave a nice sensation on the palate. The fruits balanced the tannins perfectly.

PAIRING Stew dish and veal.

TEMPERATURE 15°C / 16°C

AGEING Between 7 to 10 years.

