

SANTENAY

All south of Côte de Beaune, in this town and on Remigny in the continuity of the terroir, the wine presents sensitive nuances according to the hillside. A perfectly exposed vineyard (from sunrise to noon).

VINIFICATION AND AGEING

GRAPE VARIETY	Chardonnay
WINEMAKING	The grapes are harvested by hand and then directly pressed. Alcoholic fermentation takes place in barrels. An ageing that lasts 11 months into French oak barrels, 40% of which are new, without any stirring.

TASTING

EYE	A brilliant hue with golden hints.
NOSE	A fruity and floral nose with a touch of minerality.
MOUTH	A fresh and fruity attack, its lively side allows a nice fruity length.
PAIRING	Fish, poultry in cream and goat cheese.
TEMPERATURE	11°C / 12°C
AGEING	Between 3 to 4 years.

