



Santenay 1^{er} Cru « Passetemps »

KNOW-HOW

The grapes are harvested by hand and then directly pressed in a pneumatic press. Alcoholic fermentation takes place entirely in French oak barrels, of which 30% are new. The lees are stirred (*bâtonnage*) occasionally during ageing, which lasts 11 months.

TERROIR

Located in the south of the Côte de Beaune, Santenay is a village which produces structured, expressive wines. The parcel is located at the entrance to the village, towards Chassagne-Montrachet. The vineyard faces directly east and is planted in clay soil.

TASTING NOTES

Beautiful golden yellow hue. Dry, full bodied wine with pronounced aromas of white flowers and yellow fruit. Full on the palate with good length and plenty of fat.

FOOD-WINE PAIRING

Fish, shellfish, grilled meat, desserts.

