

Jaffelin

À BEAUNE DEPUIS 1816

SANTENAY 1^{er} Cru « Les Gravières »

Les Gravières: this great "climat" owes its name to the fact that it is located on land that is rich in gravel, pebbles and limestone sand from the Saint Aubin Valley

VINIFICATION AND AGEING

GRAPE VARIETY Pinot Noir

WINEMAKING The grapes are picked and sorted by hand. The grapes are entirely destemmed. The wines are aged for 16 to 18 months in French oak barrels of which around 30% are new.

TASTING

EYE Deep colour with purple tints.

NOSE Very fruity on the nose with a lovely blackcurrant expression.

MOUTH This is a very rich wine whose tannins on the finish give it lovely persistence.

PAIRING Veal, braised beef, lacquered and caramelised poultry, homemade hamburgers, cheeses

TEMPERATURE 15°C / 16°C

AGEING From 4 to 6 years.

