



SANTENAY 1ER CRU 2021

CÔTE DE BEAUNE | 100% CHARDONNAY | PREMIER CRU

PRESENTATION OF THE APPELATION

In the most southern part of the Côte de Beaune, in this commune and in Remigny in the extension of the terroir, this wine presents noticeable nuances depending on the hillside. Greyish limestones on the upper slopes. Going down the slope: oolitic limestone, white oolite, marl and limestone nodules.

TASTING: bright and lively

Food pairings: Cîteaux cheese

Potential and cellaring advice: 3 to 10 years. Serving temperature: 14°C

VINEYARD

- Exposition: South / South-East
- Soil and Subsoil: Mid-slope plot on silty clay-limestone soil
- Density of planting: 9 000 vines / ha
- Soil cultivation: Spring tillage and between-the-vine blades in the summer

WINE

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 16 months, 20% new barrels
- Production: 600 bottles

CÔTE DE BEAUNE 2021 (WHITE)

The 2021 vintage was marked by frost in April which severely impacted the future harvest. It was also a rainy year and globally cooler than recent trends. Fortunately, the lull in June allowed flowering to take place unhindered and véraison was good thanks to fine weather from mid-August onwards. Winemakers who worked hard to the very end sorting the grapes both in the vineyard and in the winery, have produced fine wines reminiscent of older vintages, with degrees close to those of the 1990s. In the end, the 2021 vintage offers lively wines with delicate aromas. In Côte de Beaune, very low yields and meticulous sorting at the winery resulted in high-quality wines with great aromatic richness and perfect balance. On the nose, subtle floral aromas accompany intense fruity notes with lime blossom and acacia rubbing shoulders with pear, peach, ripe citrus, and candied lemons. In the mouth, vigor dominates, underscored by a distinct roundness. These wines have good body and a certain tension on the finish that confirms their good ageing potential.