



SANTENAY 1ER CRU "LA COMME" 2019

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: 500 bottles

CÔTE DE BEAUNE 2019

2019 was a year of great contrasts in terms of the weather. It brought plenty of stress, with some tense moments, yet the harvest went smoothly and the end results were fabulous. It was hot and dry, but the wines nonetheless reveal a vigor that is delighting fans of Bourgogne wines. The magic of years ending in a "9" happens once again. In Côte de Beaune, this is an extremely promising vintage. This was a particularly hot year and the wines are of astonishing quality. They have a very rich aromatic range with aromas of ripe fruit like apricot, peach, and quince, mingled with touches of orange and candied lemon and delicate vanilla and floral hints. In the mouth, they are indulgent with exemplary balance, characterized by unusual concentration and body. Their length on the tongue and aromatic persistence is quite simply impressive.