



SANTENAY 1ER CRU "LA COMME" 2020

CÔTE DE BEAUNE | 100% PINOT NOIR | 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: refined, fruity, long

Food pairings: Rib of beef

Potential and cellaring advice: 3 to 7 years. Serving temperature: 16°C

VINEYARD

- Surface: 0,54 ha
- Exposition: South / South-East
- Year of planting: 1999
- Soil and Subsoil: Mid-slope plot on silty clay-limestone soil
- Density of planting: 9 000 vines / ha
- Soil cultivation: Hilling work with between-the-vine blades

WINE

- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 18 months, 30% new barrels
- Production: 2500 bottles

CÔTE DE BEAUNE 2020 (RED)

2020 will remain in the memory for many reasons. Not only was it the year of lockdowns and pandemic; it was also a unique and very satisfactory vintage in Bourgogne. This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines. Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. Côte de Beaune reds are wines that are close to perfection. With wonderful color, aromatic intensity, and quality, they are truly exemplary. On the nose, they offer an explosion of summer and hedgerow fruits, spices, and blond tobacco, while in the mouth, they are perfectly balanced. These wines are fleshy and full-bodied, with a tasty finish and surprising length.

