



## SANTENAY 1ER CRU "LA COMME" 2020

### 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

