



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: concentrated and spicy

Food pairings: Jumbo prawn risotto

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
- Soil cultivation: Hilling work with between-the-vine blades

WINE

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 16 months, 20% new barrels
- Production: 1500 bottles

