Philippe le Hardi
Duc de Bourgogne

SANTENAY 1ER CRU "LA COMME" 2023

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
- Density of planting: 10000 vines/ha
- 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

CÔTE DE BEAUNE 2023

That's the great thing about this vintage - despite unstable weather conditions over the summer, the end result is stunning. The Chardonnay, Aligoté and Sauvignon grapes reached full maturity in perfect condition, while retaining enough freshness to live up to the reputation of Bourgogne white wines. A warm, sunny end to the season enabled the grapes to reach optimum ripeness, producing wines with intense aromas of ripe yellow fruit (such as peach and apricot), occasionally accented by notes of dried fruits and gentle spices. These wines are full-bodied and expansive, marked by undeniable freshness and impressive length on the palate. The 2023 vintage is sure to delight even the most discerning wine connoisseurs.

#naturellementhardi

DOMAINE DU CHÂTEAU PHILIPPE LE HARDI
21 590 Santenay, France | www.philippelehardi.fr