



SANTENAY 2020

CÔTE DE BEAUNE | 100% CHARDONNAY | VILLAGE

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: mineral and direct

Food pairings: Grilled squid

Potential and cellaring advice: 3 to 10 years. Serving temperature: 12°C

VINEYARD

- Density of planting: 9 000 vines / ha

WINE

- Vinification: Alcoholic and malolactic fermentation in stainless steel vats
- Aging: 15 months, 20% new barrels
- Production: 2500 bottles

