



SANTENAY "LES HÂTES" 2020

CÔTE DE BEAUNE | 100% PINOT NOIR | 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: fresh and juicy

Food pairings: Roast wild boar with cranberries

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

VINEYARD

- Surface: 1,75 ha
- Exposition: South
- Soil and Subsoil: Limestone soil on clayey marl
- Density of planting: 9 000 vines / ha
- Soil cultivation: Spontaneous grassing / tillage of the vine row with inter-vine blades

WINE

- Harvest date: 26/08/20
- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 16 months, 20% new barrels
- Production: 8000 bottles

