



SANTENAY "LES HÂTES" 2021

CÔTE DE BEAUNE | 100% PINOT NOIR | VILLAGE

PRESENTATION OF THE APPELLATION

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

- 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

CÔTE DE BEAUNE 2021 (RED)

The 2021 vintage was marked by frost in April which severely impacted the future harvest. It was also a rainy year and globally cooler than recent trends. Fortunately, the lull in June allowed flowering to take place unhindered and véraison was good thanks to fine weather from mid-August onwards. Winemakers who worked hard to the very end sorting the grapes both in the vineyard and in the winery, have produced fine wines reminiscent of older vintages, with degrees close to those of the 1990s. In the end, the 2021 vintage offers lively wines with delicate aromas. This vintage also stands out from previous ones on the Côte de Beaune. The wines are precise, with a character that is all about intensity and fruit. Red berries combined with notes of blond tobacco and spices bring a delicious gourmet touch. The mouth is smooth and corpulent, and retains its vigor, while relying on some beautiful silky tannins. It also has great finish and length. To be enjoyed in a few years' time.