



SANTENAY "LES PRARONS DESSUS" 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: dense and angular

Food pairings: Stir-fried beef with vegetables

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

VINEYARD

- Surface: 1,4 ha
- Exposition: South-East
- Soil and Subsoil: Clay soil on fine to coarse colluvium
- 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: 18 months, 25% new barrels
- Production: 6000 bottles

CÔTE DE BEAUNE 2020 (RED)

2020 will remain in the memory for many reasons. Not only was it the year of lockdowns and pandemic; it was also a unique and very satisfactory vintage in Bourgogne. This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines. Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. Côte de Beaune reds are wines that are close to perfection. With wonderful color, aromatic intensity, and quality, they are truly exemplary. On the nose, they offer an explosion of summer and hedgerow fruits, spices, and blond tobacco, while in the mouth, they are perfectly balanced. These wines are fleshy and full-bodied, with a tasty finish and surprising length.

