



SANTENAY MARQUIS DE GOUX 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: mature and elegant

Food pairings: Caramelised pork ribs

Potential and cellaring advice: 2 to 5 years. Serving temperature: 16°C

VINEYARD

- Density of planting: 9 000 vines / ha

WINE

- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 12 months in barrels
- Production: 3000 bottles

