

#### SANTENAY BLANC

1999



VILLAGE Santenay

- APPELLATION Santenay
- GRAPE VARIETY Chardonnay

### The Vine

- AVERAGE VINE AGE 30 years
- SOIL Marl and limestone.
- AVERAGE YIELD 45 hl/ha
- · HARVEST Hand picked

# Vinification & Ageing

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

## Description

This wine comes from the village of Santenay, which is the most Southerly of the villages in Côte de Beaune and famous for its spa. The Santenay Blanc represents only 5% of the appellation of Santenay and is considered quite rare.

### Wine tasting

- TASTING NOTE An excellent alternative to some of its more illustrious neighbours of Chassagne-Montrachet and Puligny-Montrachet, this completely satisfying Santenay has a pale gold colour. It is medium-bodied with aromas of pears and peaches with light dried fruit characters. Sophisticated, with balanced acidity, this wine boasts a surprising depth of flavour and a persistent length.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Shellfish fish goat cheese.
- SERVING TEMPERATURE 11-13°

