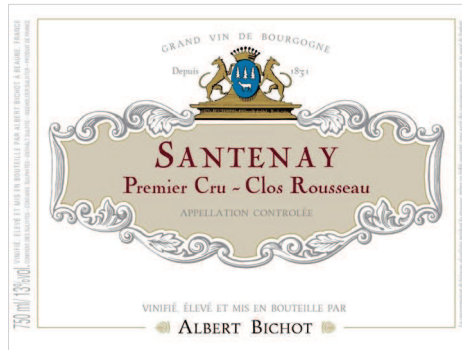


SANTENAY 1ER CRU "CLOS ROUSSEAU"



Côte de Beaune

100 % Pinot Noir

AOC Premier Cru

The vineyard:

Brown hard limestone soil

Vinification:

Temperature-controlled conical oak vats
 20 to 28 days

Ageing:

100 % oak barrels
 20 to 30 % new oak
 14 to 16 months

In the southernmost part of Burgundy's Côte de Beaune, the 392 hectares (969 acres) of Santenay's vines take root on the first slopes of the Mont de Sène hill. The name of this appellation refers to Roman times when the village was renowned for its thermal baths and its natural spring, "Santinae aquae", meaning "healing water" in Latin. "Rousseau" has always been a very common surname in Burgundy and still is today.

Tasting notes

Typical of the Côte de Beaune reds, the nose is intensely fruity with redcurrant, plum and black cherry aromas enhanced with hints of white pepper and kirsch. Nervy, fleshy and generous, this wine has character and good structure. The finish is long and fruity.

Food/wine pairing

This Santenay Premier Cru "Clos Rousseau" is an ideal wine for fine dishes such as red meat, game and classic cheeses.

Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

This wine may be laid down for 5 to 7 years or more.

