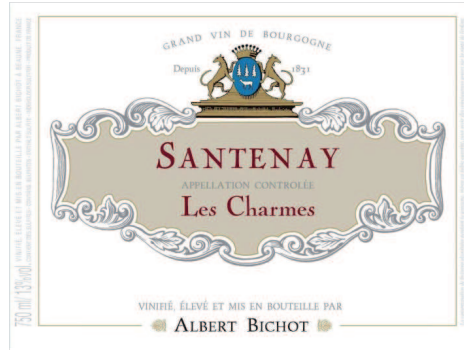


# SANTENAY "LES CHARMES"



**Côte de Beaune**

**100 % Pinot Noir**

**AOC Village**

**The vineyard:**

Hard Middle Jurassic limestone and Lias marls

**Vinification:**

Temperature-controlled conical oak vats  
 20 to 28 days

**Ageing:**

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

*In the southernmost part of Burgundy's Côte de Beaune, the 392 hectares (721 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. "Les Charmes" is located in the southeastern part of the commune, near the hamlet called Santenay-le-Haut.*

**Tasting notes**

Delicately smoky and fresh, the nose also reveals balsamic nuances followed by notes of red fruit such as raspberry. Harmonious and flavourful, this structured, balanced wine boasts a finish evocative of subtle fruitiness.

**Food/wine pairing**

This Santenay "Les Charmes" is an ideal wine for elaborate red meat dishes, game and classic cheeses.

**Serving and cellaring**

Serve between 14°C and 16°C. (57°F - 60°F)

This wine may be enjoyed now or laid down for 3 to 5 years or more.

