

## Côte de Beaune

## 100 % Pinot Noir

## AOC Village

### The vineyard:

Brown limestone overlying markedly fractured Middle and Lower Jurassic bedrock

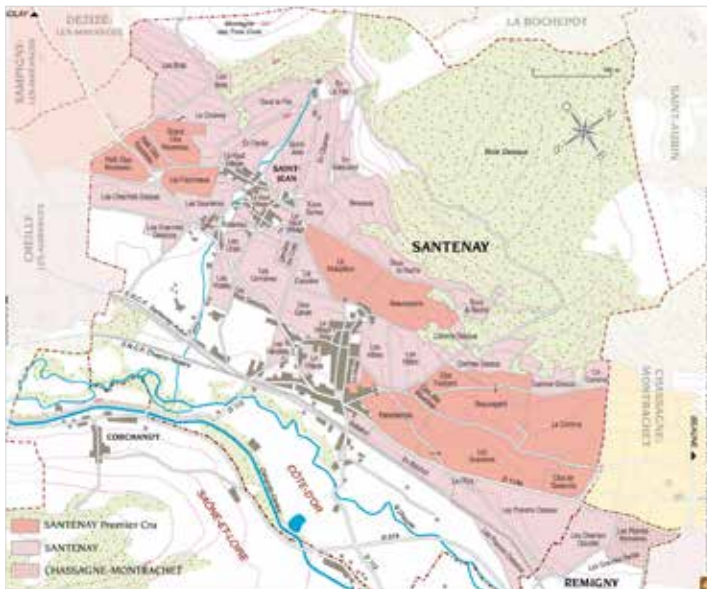
### Vinification:

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 (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.*



### Tasting notes

The nose features subtle fruity aromas - a complex blend of strawberry and raspberry delicately enhanced by a touch of smoke. Both supple and robust, this harmonious wine is well balanced with a long, fruity finish.

### Food/wine pairing

This Santenay 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.