

CHANSON

En Bourgogne depuis 1750



Santenay

Santenay 2011



Grape Variety : Pinot Noir

Soil : Limestone mixed with clay

Site : The vineyard is located on the hill of the commune of Santenay, a small village South of the Côte de Beaune, near Chassagne Montrachet.

The Vintage 2011 : After a very cold winter and a demanding spring, the hot summer was regularly interrupted by rainy intervals. It gave way early September to a bright and warm weather, that speeded up the maturation of the grapes. Harvest began in the last days of September under a bright sunshine. Long and careful macerations have allowed to enhance the fleshy texture and smooth and elegant tannins of the Pinot Noir. Aging in oak casks during 16 months.

Tasting : Bright ruby colour. Aromas of red berries (raspberry) and red plum mixed with spices and a hint of vanilla. Well-balanced. Beautiful texture. Well-integrated tannins. Elegant oak note. Long aftertaste.

Food pairing : To be enjoyed with roast meat or meat en sauce, games and most cheeses (especially Citeaux, Epoisses, Langres).