



SANTENAY
APPELLATION SANTENAY 1^{ER} CRU CONTRÔLÉE
Premier Cru - "Gravières"

MONT DE SÈNE
PAR JEAN-BAPTISTE JESSIAUME
GRAND VIN DE BOURGOGNE

MONT DE SÈNE

SANTENAY PREMIER CRU "GRAVIERES", BLANC

Blend: 100% Chardonnay

Terroir: Hard marl-reinforced limestone on 11 acres

Elevation: 984 - 1640 feet

Farming: 100% manually harvested, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling, the musts are directly placed into barrels.

Aging: Matured for 15 months of which 12 in barrels (10%-15% new barrels).

Bottled: At the winery

Tasting notes

APPELLATION: From water nymph to god of wine. Santenay boasts a dual vocation, thermal and viticultural. Located in the far south of the Côte de Beaune, this wine presents delicate nuances according to the hillside. Santenay has a number of urban areas and hamlets. The view from the top of the Mont de Sène and the Trois Croix mountain stretches far and wide and human occupation goes back to prehistoric times. The Sorine windmill is also a part of the history of the commune. Greyish limestone occupies the top of the hillsides reaching an altitude of 1640 ft. As the hill descends: oolitic limestone, white oolite, marl and limestone kidneys, the lower oolite on a layer of marl up to an altitude of 984 ft. A perfectly exposed vineyard (from east to south).

TASTING: Its color is bright and clear. Its nose is fresh with a mineral vigor and light notes of citrus and almonds. Elegant and creamy in the mouth, revealing all its finesse.

AGING POTENTIAL: 7 years

SERVING TEMPERATURE: 55° F

FOOD AND WINE PAIRING: Fine fish, poultry in sauce, cheese.



SCAN ME