



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

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

MONT DE SENE

SANTENAY PREMIER CRU "GRAVIERES", ROUGE

Blend: 100% Pinot Noir

Terroir: Calcareous clay on 2 acres

Elevation: 984 - 1640 feet

Farming: 50% destemmed and 50% entire manual harvesting, rigorous selective sorting. Temperature regulation. Vatting for 30 days.

Aging: Matured for 15 months of which 12 in barrels (10% 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: A deep purple color. Its nose is dense and powerful, with ripe fruit and spicy aromas. Ample and tender with delicate tannins in the mouth. A harmonious, balanced and distinguished wine.

AGING POTENTIAL: 15 to 20 years

SERVING TEMPERATURE: 59° F

FOOD AND WINE PAIRING: Roasted, grilled or marinated red meats, cheese.



SCAN ME