

Santenay Clos Faubard

PREMIER CRU



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LOCATION

Situated high on the hillside, on a terrace, Clos Faubard has great sun exposure all day long. A thin red topsoil covers a limestone base. We work 7 ares 14 of this terrace. Here, 10 000 vines were planted per hectare in 2000 .

IN THE VINEYARD

Pruning is in the single Guyot style. The ground is worked with different ploughs. The vines are de-budded, de-leafed on rising-sun side, by hand, in order to get the bunches of grapes used to the sun and to aerate the foliage. Harvesting is done by hand.

VINIFICATION

The grapes are pressed, the must is lightly clarified before being placed into barrels. Alcohol fermentation is achieved with indigenous yeast.

MATURING

Malolactic fermentation is entirely carried out during the winter months, in our underground cellars. We don't use new barrels but 350 litre barrels used for 1 or 2 wines, according to vintage.

SPECIFICATIONS

Alcohol content : 13%vol.
Ageing Potential : 5 years
Serving : 12°C

Do not hesitate to contact us by e-mail for any further information.

