

Santenay Clos de Tavannes

PREMIER CRU



LOCATION

We grow 42 ares of vines that were planted in 1989.

IN THE VINEYARD

They are pruned in the single Guyot style. The soil is worked with different ploughs. The vines are de-budded, de-leafed on the rising sun side, manually, 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 never crushed, a major part of the grapes is destemmed and we keep around 30% as whole bunches. Alcohol fermentation is achieved with indigenous yeast. The wine is subjected to gentle cap-punching or pigeage during vatting.

MATURING

After 18 to 20 days, we devat and blend free run wine with press wine for maturation in Burgundian oak barrels, 15 to 20% of which are new.

SPECIFICATIONS

Tasting : This wine has a very intense palate, very sweet, very discrete with a refined complexity. With good length. A charming wine.

Alcohol content : 13%vol.

Ageing Potential : 5 to 10 years

Serving : 14-15°C

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

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