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Santenay Gravières

PREMIER CRU

LOCATION

The extension of Clos de Tavannes, this east-facing parcel on limestone-loam soil is made of several chert-limestone formations.

IN THE VINEYARD

The vines were planted in the early 60s and covers 62 ares in Pinot Noir pruned in Cordon Royat style. The soil is worked with different ploughs. The vines are de-budded, de-leafed on rising-sun side, manually, 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

Alcohol content : 13%vol.
Ageing Potential : 5 years
Serving : 14-15°C

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

