

Santenay Clos des Mouches

PREMIER CRU

LOCATION

It is the smallest of the Santenay Premier Crus vineyards. It is located on a south facing hillside, on shallow top soil that sits on a Jurassic Oolitic limestone base. In bygone days, this is where bee hives would be set up, in the days when bees were referred to as mouches à miel, literally "honey flies".

IN THE VINEYARD

The vines, planted in the early 1980s, are cordon de royat pruned. The soil is ploughed, and the vines are disbudded, lifted, thinned out, aerated and harvested 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 to 10 years

Serving : 14-15°C

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



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