

Santenay 1er Cru "Beauregard"

REGION: Burgundy

NAME: Santenay 1er Cru, place name "Beauregard"

PRODUCTION SITE: Municipality of Santenay.

SOIL: Clay and limestone, stony ground draining.

VARIETY: Pinot Noir

AGE OF VINES: 30 years

Manual harvest

Systematic crushing and de-stemming of the harvest.

Cold maceration for 4-5 days and then fermentation maintained at 30 ° C for 15 days, stuffing gravity and aging in oak barrels of French origin for 15 months. Proportion of 20% new barrels.

Purple mauve dress, black cherry, sustained. Its bouquet of violet, red and black fruits on a licorice nuance. On the palate, the attack is intense, deep. Dense matter and balanced. Firm and discreet tannins make up a flexible and robust body, a very thin texture. Long finish.

It will accompany white meats such as veal or a piece of fleshy beef.

This wine should not be drunk within 3 years, and will wait 8 to 10 years.

Serving temperature: 17-18 ° C