

Santenay « Les Champs Claude »

Origin

Côte de Beaune, Burgundy.

Grape varieties

100% Pinot Noir

Vinification and Maturing

This wine is vinified during 18 days into a stainless steel vat. After that maturing is done in oak barrels during 13 months.

Tasting

This wine has a beautiful strong ruby colour. The nose is red berries and fine spices. The body is round and fruity.

Specificities

The diversity of the soils in Santenay gives birth to rich and various wines.

Gastronomic match

Roast veal in casserole, Morbier cheese...

Accommodation temperature

14°C

Ageing

6-8 years

