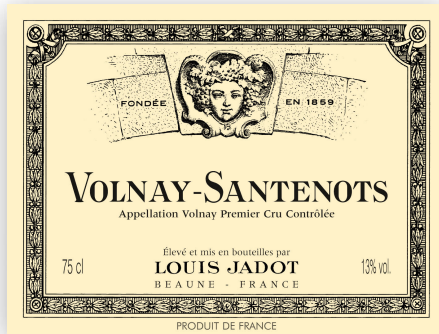
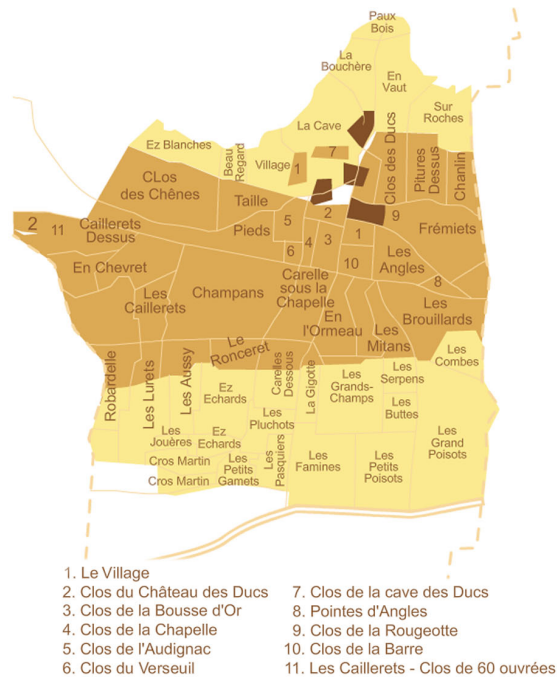


## VOLNAY-SANTENOTS



Côte de Beaune  
Premier Cru  
Red  
100% Pinot Noir



### Vineyards situation

Volnay lies roughly in the centre of the Côte de Beaune, bordered by Pommard to the Northeast, Monthélie to the West and Meursault to the South. The south-easterly exposed vineyards produce only red wines and 26 Premiers Crus.

### Characteristics

The soil is extremely thin, chalky, high in calcium and produces the lightest most delicate wines. The strip below, where most of the Premiers Crus are located, is much lower in chalk with a thin iron rich layer covering a strong subsoil.

« Les Santenots » are situated on a chalky and stony red soil, on a gentle slope.

### Wine making

The fermentation takes place in tank for 3-4 weeks, after which they are aged in oak barrels for 12-15 months before being bottled.

### Winemaker's comments / Gastronomy

Structured, round in the mouth with elegant tannins, it is a charming wine developing red berries and spices aromas evolving to truffles, undergrowth, animals notes. Very silky in the mouth, it is usually qualified as a feminine wine.

This wine will be perfect with fine dishes like roasted meats or richer red meat when ageing as well as mellow cheeses like Brie, Chaource, Reblochon.

### Preservation

This wine will age for 8-12 years or even more in great vintages, in good conditions of temperature and humidity.