



Santenay



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the Côte de Beaune region (Côte-d'Or).

This *appellation* includes **12 Premiers Crus Climats**.

Producing communes: **Santenay, Remigny**.

On the label, the *appellation* SANTENAY and SANTENAY PREMIER CRU may be followed by the name of the *Climat* of origin.

TASTING NOTES

Santenay produces mainly **red** wine from the *Pinot Noir* grape. Colour is a dark but brilliant black-cherry. The bouquet evokes rose-petals, peony, violet, red fruits and a hint of liquorice. In the mouth, the attack is deep and intense. Firm but discreet tannins make for a body that is supple, fine-textured and well-built. It boasts back aromas (often of bilberry) and a long finish.

The **white** wine (*Chardonnay*) is clear and brilliant, mineral and floral, fresh and vigorous. Its aromatic expression features notes of bracken and hazelnut.

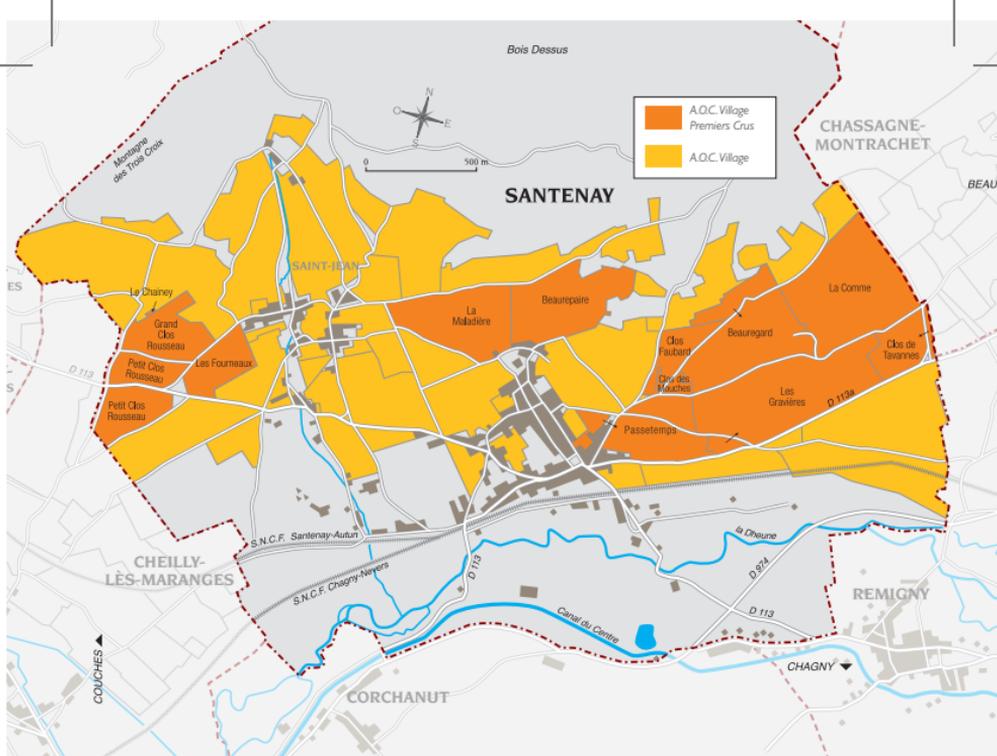
SERVING SUGGESTIONS

Red: its supple and intense attack, and its aromatic register with its distinguished finish mean it should be matched with slow-cooked dishes like braised veal or beef, to which its tannins will lend structure without being aggressive. Glazed or caramelised poultry in the Asian style would also give it a warm welcome for its meaty texture, as would home-made hamburgers. From the cheese-board: Brie de Meaux, Pont-l'Évêque, Cîteaux, Reblochon, Bleu de Bresse...

Serving temperature: 15°C.

White: its lightness, vivacity and edge would be a good choice for fluid and creamy dishes like fish couscous, or pasta or risotto with mushrooms. Poultry in cream sauce would similarly hit the spot. It would harmonize well with cheeses like Comté, Beaufort, and goat cheeses.

Serving temperature: 11 to 12°C.



LOCATION

Santenay, lying at the southern extremity of the Côte de Beaune, is home to both the nymph of water and the god of wine: it is both a spa and a wine-growing centre. The wines of Santenay and neighbouring Remigny present discernible differences according to which part of the *appellation* they hail from. The houses of Santenay and its associated hamlets form a scattering of small groups and sumptuous panoramic views are to be had from the hilltops. Human occupation here goes back to pre-history. The Santenay AOC status was instituted in 1937. The Sorine windmill also represents an important part of the history of this commune.

SOILS

Greyish limestones occupy the high ground up to a height of 500 metres. Lower down the slope, starting at the 300-metre line, are oolitic limestones, white oolite, marls, kidney-shaped limestones, and lower oolite on a layer of marl. The location of the vineyards is ideal with exposures between East and South.

COLOUR(S) AND GRAPE VARIETY(IES)

Nearly all **reds** - *Pinot Noir*.
Whites - *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.
 Reds: **274.29 ha** (including **106.44 ha** Premier Cru).
 Whites: **63.10 ha** (including **19.63 ha** Premier Cru).

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.
 Reds: **11,779 hl** (including **4,506 hl** Premier Cru).
 Whites: **3,012 hl** (including **907 hl** Premier Cru).

*In 2018 **5 years average, 2014-2018

PREMIERS CRUS CLIMATS

La Comme, Les Gravières, Clos de Tavannes, Beuregard, Clos Faubard, Clos des Mouches, Beurepaire, Passe temps, La Maladière, Grand Clos Rousseau, Clos Rousseau, Les Gravières-Clos de Tavannes.

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