

Grapes

100% Chardonnay

Region/Appellation Côte de Beaune

Alcohol by volume 13%

Residual Sugar less than 2 g/l

рΗ 3.27

**Total Acidity** 6.55 g/l

**Drinking Window** 2026 - 2035

**Tasting Guide** 







Light Medium

Tasting note printed

29/08/2025

# Santenay 1er Cru Maladière Blanc 2022 6x75cl

#### Winemaker Notes

Showing all the exuberance and freshness coming from the young vines of this newest planting.

## Vineyard

0.5ha vineyard planted at the top of the sout-east oriented hill on a thin and stoney soil.

### Winemaking

Destemmed grapes ferment in vats during 3 to 4 weeks. Ageing takes place in oak barrels produced by our cooperage Cadus during 15 months.

#### Food match

Delicious with a creamy fish pie, seafood platter or vegetable quiche.

