



Santenay 1er Cru Maladière Rouge 2017 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13%

pH

3.5

Total Acidity

5.52 g/l

Drinking Window

2025 - 2030

Tasting Guide



Tasting note printed

31/07/2025

Winemaker Notes

The Maladière Climat is located mid-slope, between 300 and 320 metres altitude, with our 5ha of vines including some vines older than 50 years.

Vineyard

The Maladière climat is located mid-slope, between 300 and 320 metres altitude, with our 5ha of vines including some vines older than 50 years. The mix of browner, clay based soils on the western side and the higher limestone content in the east results in well-structured and appealing wines with complex aromas from long oak ageing.

Winemaking

Fermentation takes place in oak barrels, after which the wine is aged in casks for 12 months before bottling.

Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

Food match

Rack of lamb with a herb crust, beef wellington, game dishes or mushroom quiche.

