



# Santenay Clos de Malte Rouge 2014 6x75cl

## Grapes

100% Pinot Noir

## Region/Appellation

Côte de Beaune

## Alcohol by volume

13%

## Residual Sugar

1.29 g/l

## pH

3.57

## Total Acidity

5.86 g/l

## Drinking Window

2025 - 2034

## Tasting Guide



Tasting note printed  
23/01/2026

## Winemaker Notes

An elegant red wine with aromas of red fruit and earthy notes, with a bright colour lovely depth and firm tannins on the fruity finish.

## Vineyard

The 'Clos de Malte' is a 7ha 'Monopole' (Louis Jadot is the sole owner) situated on the 'climat' Sous la Fée at the foot of the Montagne des Trois Croix. The Santenay Clos de Malte is mainly planted with Pinot Noir with a small hectare of Chardonnay situated on very damp limestone and clay soil.

## Winemaking

Fermentation takes place in tanks for 3 to 4 weeks, after which the wine is aged in barrel for 12 months before being bottled.

## Vintage

Conditions for 2014 started well before a violent hailstorm in June hit several communes in the Mâcon and Côte d'Or with devastating effects. Summer then continued to be unsettled but a period of dry weather in September returned the available grapes to good health and the grapes were harvested from 11th September onwards resulting in expressive red wines with intense freshness and elegant tannins.

## Food match

Rack of lamb with a herb crust

