



Santenay Clos de Malte Rouge 2016 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.48

Total Acidity

5.46 g/l

Drinking Window

2025 - 2036

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

07/09/2025

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

After a complicated start to the growing season with a number of frost episodes, a dry summer with some much needed rainfall in September meant grapes were harvested at a good level of ripeness from 27 September.

Food match

Rack of lamb with a herb crust

