



Santenay Clos des Gatsulards

2012 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.47

Total Acidity

5.89 g/l

Drinking Window

2024 - 2032

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

19/04/2024

Winemaker Notes

Clos des Gatsulards vineyard is situated on a steep, south-facing slope with good sun exposure and, due to its higher position, also has a slightly windier location which creates the perfect growing conditions for this pretty wine with red berry aromas and some minerality from the stony soils.

Vineyard

The vineyard is very stony and steep and hence rather difficult to work. It is south orientated and therefore warms up very quickly. It is also quite a windy place.

Winemaking

Hand harvested, the grapes are then hand sorted and lightly pressed. Maceration takes place in open wood and steel vats for three to four weeks. The wine is punched down twice a day during fermentation. Maturation lasts 18 months in oak, of which a third is new.

Vintage

It was a vintage born of a troubled growing season characterised by contrasting and unusual weather patterns. Winegrowers always have to keep a close eye on their vines, poised to treat when necessary; in 2012 they had to be guardian angels, ready at every moment to fight the fungal diseases to save the crop.

Food match

Grilled and Roasted Red Meats

Try with meat fondue

