

Grapes 100% Pinot Noir

Region/Appellation Côte de Beaune

Alcohol by volume 13.5%

Residual Sugar less than 2 g/l

pН 3.51

Total Acidity 5.4 g/l

Drinking Window 2026 - 2035

Tasting Guide



Medium

Full

Tasting note printed 08/11/2025

Santenay Clos des Gatsulards 2022 6x75cl

Winemaker Notes

Clos des Gatsulards vineyard is situated on a steep, southfacing 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

Clos des Gatsulards vineyard is situated on a steep, southfacing slope with good sun exposure and, due to its higher position, also has a slightly windier location which creates the perfect growing condition. The soil is very stony and steep, rather difficult to work.

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.

Food match

Try with beef tartar or beef tataki. Perfect with roasted poultry, veal or lamb, mushroom tart or hard cheese.

