



# Santenay Clos des Gatsulards

## 2022 6x75cl

### Grapes

100% Pinot Noir

### Region/Appellation

Côte de Beaune

### Alcohol by volume

13.5%

### Residual Sugar

less than 2 g/l

### pH

3.51

### Total Acidity

5.4 g/l

### Drinking Window

2026 - 2035

### Tasting Guide



### Tasting note printed

02/07/2025

### 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

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 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.

