



Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

pH

3.54

Total Acidity

5.32 g/l

Drinking Window

2023 - 2025

Tasting Guide



Tasting note printed

24/04/2024

Santenay Rouge 2017

Winemaker Notes

Made from a blend of various plots covering 1.83ha, some located on top of the hill above Santenay-le-Haut and others at the foot of the hill. The wine is well-structured with a deep colour and robust tannins, softened by 18 months of ageing in oak. Expressive red fruit characters dominate.

Vineyard

Made from a blend of various plots covering 1.83ha, some located on top of the hill above Santenay-le-Haut and others at the foot of the hill.

Winemaking

Grapes are vinified in open vats for around 4 weeks, followed by around 18 months in oak.

Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

Food match

Grilled and Roasted Red Meats

Perfect with coq au vin or grilled tuna.

