



Volnay 1er Cru Santenots

2015 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.47

Total Acidity

5.7 g/l

Drinking Window

2025 - 2035

Tasting Guide



Tasting note printed

27/04/2025

Winemaker Notes

From Les Santenots vineyard planted on a chalky and stony red soil that produces the lightest most delicate wines.

Vineyard

Les Santenots vineyard is situated on a chalky and stony red soil, on a gentle slope. The soil is extremely thin, chalky, high in calcium and yields the lightest most delicate wines.

Winemaking

Destemmed grapes are fermented in vats for 3 to 4 weeks. Ageing then takes place in oak barrels produced by Jadot's cooperage Cadus during 18 months.

Vintage

2015 was characterized by a very cold winter followed by a mild drought in spring, which led to bud break at the start of April. The rest of the spring was hot and dry and enabled the vines to grow at a fast pace and to ensure flowering was taking place in ideal conditions. Summer was really hot until the start of August with the arrival of slightly cooler weather and, even more importantly, some rainfall. This allowed the vines to finish their ripening in ideal conditions even if there was still limited water available for the vines' roots, which resulted in lower yields. The harvest started on the 31st August and we are pleased to say that 2015 is a great vintage, similar to 2009.

Food match

Great with mushroom stroganoff, escargots or Boeuf Bourguignonnes.

