

JB

**JEAN-BAPTISTE
JESSIAUME**

Grands Vins de Bourgogne

SANTENAY 1^{ER} CRU

PASSETEMPS

- ◆ **APELLATION :** From water nymph to god of wine. Santenay boasts a dual vocation, thermal and viticultural. Located in the far south of the Côte de Beaune, this wine presents delicate nuances according to the hillside. Santenay has a number of urban areas and hamlets. The view from the top of the Mont de Sène and the Trois Croix mountain stretches far and wide and human occupation goes back to prehistoric times. The Sorine windmill is also a part of the history of the commune. Greyish limestone occupies the top of the hillsides reaching an altitude of 500 metres. As the hill descends: oolitic limestone, white oolite, marl and limestone kidneys, the lower oolite on a layer of marl up to an altitude of 300 metres. A perfectly exposed vineyard (from east to south).
- ◆ **GRAPE VARIETY :** 100 % Pinot Noir
- ◆ **SURFACE :** 0.48 hectares
- ◆ **SOIL :** Jurassic marly limestone
- ◆ **VINIFICATION :** 100% destemmed manual harvesting, rigorous selective sorting. Cold 6 to 8-day pre-fermentation maceration, temperature regulation. Vatting for 30 days. Matured for 15 months of which 12 in barrels (10% new barrels).
- ◆ **TASTING :** A bright red colour with violet reflections. A pleasant aromatic intensity with a gourmet bouquet of red fruit (cherries, Morello cherries & wild berries) and floral (violet) notes on the nose. A supple attack, structured & velvety tannins, fine liveliness that brings freshness and a rounder finish in the mouth.
- ◆ **AGING POTENTIAL :** 10 to 15 years
- ◆ **SERVING TEMPERATURE :** 15 degrees
- ◆ **PAIRING :** Roasted, grilled or marinated red meats, cheeses



“Being in tune with the land”

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