



JEAN-BAPTISTE JESSIAUME

Grands Vins de Bourgogne

SANTENAY 1^{ER} CRU LES GRAVIÈRES

- ◆ **APPELLATION:** 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:** 0.86 hectares
- ◆ **SOIL:** Calcareous clay
- ◆ **VINIFICATION:** 50% destemmed and 50% entire manual harvesting, rigorous selective sorting. Temperature regulation. Vatting for 30 days. Matured for 15 months of which 12 in barrels (10% new barrels).
- ◆ **TASTING:** A deep purple colour. Its nose is dense and powerful with ripe fruit and spicy aromas. Ample and tender with delicate tannins in the mouth. A harmonious, balanced and distinguished wine.
- ◆ **AGING POTENTIAL:** 15 to 20 years
- ◆ **SERVING TEMPERATURE:** 15° C
- ◆ **FOOD AND WINE PAIRING:** Roasted, grilled or marinated red meats, cheese.



“Being in tune with the land”

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