

JB

**JEAN-BAPTISTE
JESSIAUME**

Grands Vins de Bourgogne

SANTENAY 1^{ER} CRU

CLOS ROUSSEAU



- ◆ **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:** 0.70 hectares
- ◆ **SOIL:** Clay and limestone
- ◆ **VINIFICATION:** Handpicked harvest, 50% destemmed and 50% full grapes. With a meticulous and selective sorting and temperature control. 15 months of aging with 12 months in barrels (10% new oak).
- ◆ **TASTING:** A purple and deep colour. Its nose is dense and powerful with aromas of ripe fruits and spices. A generous, powerful, harmonious and racy wine.
- ◆ **AGING POTENTIAL:** 15 years
- ◆ **SERVING TEMPERATURE:** 15° C
- ◆ **PAIRING:** Roast veal, duck with green pepper, coq au vin, game, cheeses – Morbier, Pont-L'évêque, Chaource –

“ *Being in tune with the land* ”

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