



JB

JEAN-BAPTISTE JESSIAUME

Grands Vins de Bourgogne

SANTENAY

- ◆ **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 % Chardonnay
- ◆ **SURFACE:** 1,10 hectares
- ◆ **SOIL:** Limestone
- ◆ **VINIFICATION:** 100% manually harvested, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling the musts are directly placed into barrels. Matured for 12 months, 70% in barrels and 30% in vats.
- ◆ **TASTING:** Coloured with golden reflections. Its nose has sweet, floral and fresh almond aromas. A combination of freshness with tenseness and spicy notes in the mouth.
- ◆ **AGING POTENTIAL:** 7 years
- ◆ **SERVING TEMPERATURE:** 13° C
- ◆ **FOOD AND WINE PAIRING:** To be combined with a creamy dish such as a risotto or a hard cheese along the lines of comté.

“Being in tune with the land”

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