



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 % Chardonnay
- ◆ **SURFACE:** 0.26 hectares
- ◆ **SOIL:** Hard marl-reinforced 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 15 months of which 12 in barrels (10-15% new barrels).
- ◆ **TASTING:** Its colour is bright and clear. Its nose is fresh with a mineral vigour and light notes of citrus and almonds. Elegant and creamy in the mouth, revealing all of its finesse.
- ◆ **AGING POTENTIAL:** 7 years
- ◆ **SERVING TEMPERATURE:** 13° C
- ◆ **PAIRING:** Fine fish, poultry in sauce, cheese.

“Being in tune with the land”

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