



JEAN-BAPTISTE JESSIAUME

Grands Vins de Bourgogne

SANTENAY LA FORGE

- ◆ **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:** 0.60 hectares
- ◆ **SOIL:** Calcareous clay
- ◆ **VINIFICATION:** Vatting for 30 days. Matured for 15 months in oak barrels – 10% new barrels.
- ◆ **TASTING:** Ruby in colour. Its nose has red and dark fruit aromas – redcurrant, raspberry, blueberry – as well as floral – violet. Precise on the palate, with a wide aromatic range and a great persistence.
- ◆ **AGING POTENTIAL:** 10 to 15 years
- ◆ **SERVING TEMPERATURE:** 15° C
- ◆ **PAIRING:** Turkey terrine, poultry, Burgundy cheeses



“Being in tune with the land”

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