

**Classification :**

Village

Région : La Côte de Beaune**Cépage :** Chardonnay

SANTENAY
Appellation Santenay Contrôlée
EN CHARRON

GRAND VIN DE BOURGOGNE

Température de service :

12-14°C

Durée de conservation :

5 to 7 years

Santenay « En Charron » (White)

La Côte de Beaune - Chardonnay

Origine

A 0.55 ha high-altitude, south-facing plot of vines located inside the Trois Croix cirque: an exceptional natural site in Santenay-le-Haut.

The high-quality, sandy-silty-clay soil and excellent exposure make this *climat* one of the best in Santenay for Chardonnay.

Vinification

Harvesting by hand.

Vinification: Alcoholic fermentation in barrel for 2 months. Stirring of the lees (bâtonnage) determined by tasting and monitoring the wine.

Ageing: 14 months: 12 in barrels on the lees without any racking, then 2 months in vat. 100% in oak barrels, 30% of which are new.

Clarification: fining and lenticular filtration.

Notes de dégustation :

This wine never requires chaptalisation, delivering maturity with a remarkable acidic backbone. This is a wine with aromas of ripe yellow fruit, whose structure is nicely set off by a zesty acidity and a long, juicy finish.

Mets d'accompagnements

White meat with a cream sauce, scallops, lobster, good quality fish or cheeses.