



Domain Bachey-Legros

Classification :



Région : La Côte de Beaune

Cépage : Pinot Noir



SANTENAY
1^{ER} CRU LA COMME
Appellation Santenay 1^{er} Cru Contrôlée
Vieilles Vignes

GRAND VIN DE BOURGOGNE

Température de service :
16-18°C

Durée de conservation :
8 to 10 years

Santenay 1er Cru "La Comme" Vieilles Vignes (Red)

La Côte de Beaune - Pinot Noir

Origine

The other great Santenay, "La Comme"... is a *terroir* which we know like the back of our hand. This is one of the most famous *climats* in Santenay. Our parcel is planted with old vines (1955) and gives us the kind of raw material we like to work with: low yields of small grapes, characteristic of their *terroir*. Ideally located in the middle of the appellation, with an open 360° exposure, the vineyard soaks up every ray of sunshine. The panoramic view is magnificent and also gives us a nice view over our "Morgeot " vines. In contrast to our "Clos Rousseau" wines, both in terms of geography and character, "La Comme" is a Santenay from the Chassagne side of the village.

Vinification

Vinification: cold pre-fermentation maceration (4 days), alcoholic fermentation (12 days) post fermentation maceration (6 days). Ageing: the wine is transferred into barrels while warm and aged for 14 months: 12 months in barrel on the lees without racking, followed by 2 months in vat. 100% in oak barrels, of which 30% are new.

Notes de dégustation :

A mineral, structured, powerful and concentrated wine, with good ageing potential, which a short, gentle, vinification has tamed to liberate the lovely potential hidden under its solid frame. It oozes with candied and jammy black fruit.

Mets d'accompagnements

Red meats (grilled or in a sauce) and mature cheeses