

Santenay IER Cru

La Comme

2013

PLOT	GRAPE	HARVEST
Santenay IER Cru	Pinot Noir	08/10/2013
AREA	EXPOSURE	BOTTLING PROCESS
0.18 Ha	South-East	28/01/2015
GROUND	SULPHITES (TOTAL SO ₂)	CONSERVATION POTENTIAL
Oolitic limestone and marl	55 mg/L	10 to 15 years

VINIFICATION

La Comme is a climat of 21.61 ha located in Santenay. In continuation of the Combe de Saint-Aubin, the hilly situation Climat gave it its name: "Comme"

After sorting in the vineyard and winery, the grapes are de-stemmed then directly put in tank. The spontaneous fermentation then starts. The grapes will stay in tank for roughly 3 weeks during alcoholic fermentation. The wine is then put in oak barrels, by gravity, for 12 months (no new oak).



TASTING NOTES

The color is moderately supported with a ruby hue. The nose is reminiscent of red berries (currant, strawberry). On the palate, it's a nice balance that stands out with a refreshing tension.