

# Santenay IER Cru

La Comme

2015

PLOT	GRAPE	HARVEST
Santenay IER Cru	Pinot Noir	08/09/2015
AREA	EXPOSURE	BOTTLING PROCESS
0.18 Ha	South-East	17/03/2017
GROUND	SULPHITES (TOTAL SO <sub>2</sub> )	CONSERVATION POTENTIAL
Oolitic limestone and marl	67 mg/L	5 to 10 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 in the winery, the grapes are de-stemmed and then directly put in tank. Cold pre-fermentation maceration is performed for 5 days. 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 (50% new oak) for 15 months. No filtration or fining is performed.



## TASTING NOTES

The color is deep ruby red. The nose has wonderful fruity and floral notes. For its part, the mouth is an example of finesse, very elegant and silky. The gourmet finish is also slightly saline..