

Santenay IER Cru

La Comme

2017

PLOT	GRAPE	HARVEST
Santenay IER Cru	Pinot Noir	11/09/2017
AREA	EXPOSURE	BOTTLING PROCESS
0.18 Ha	South-East	12/12/2018
GROUND	SULPHITES (TOTAL SO ₂)	CONSERVATION POTENTIAL
Oolitic limestone and marl	50 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 14 months. No filtration or fining is performed.



TASTING NOTES

Fruity nose comparable to Clos Genet, but with a touch of extra complexity bringing leather and spices. Mouth more structured, requiring to keep a little, to bring out the tannin still very young.