

Santenay IER Cru

Les Gravières

2017

PLOT	GRAPE	HARVEST
Santenay Ier Cru	Pinot Noir	07/09/2017
AREA	EXPOSURE	BOTTLING PROCESS
4.2 Ha	South-East	20/02/2019
GROUND	SULPHITES (TOTAL SO ₂)	CONSERVATION POTENTIAL
Oolitic limestone and marl	49 mg/L	8 to 15 years

VINIFICATION

Les Gravières is a broad climat of 29.46 ha. Its name speaks for itself, the soil is rich in gravel and limestone from the Combe de Saint-Aubin. The Domaine Jessiaume is the largest owner of Gravières. The plot is historic for the domaine.

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 (30% new oak) for 14 months. No filtration or fining is performed.



TASTING NOTES

Intense nose, and at the same time elegant. Fresh fruits with a floaral, smoky touch. Generous mouth, balanced, well present. Smoked notes with a long finish with a beautiful tannic texture.