

Santenay IER Cru

La Comme
2016

PLOT
Santenay IER Cru

GRAPE
Pinot Noir

HARVEST
28/09/0016

AREA
0.18 Ha

EXPOSURE
South-East

BOTTLING
PROCESS
08/01/2018

GROUND
Oolitic limestone and marl

CONSERVATION
POTENTIAL
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

The color is beautiful, limpid and brilliant. The wine has a beautiful nose of great complexity, refined, with a slight reduction on the smoked bacon and floral (violet), which recalls its Santenay origins. The palate is silky, very fresh. It gives an impression of rhubarb and strawberries. The finish is very long and fruity.