

Santenay IER Cru

Les Gravières

2016

PLOT
Santenay Ier Cru

GRAPE
Pinot Noir

HARVEST
22/09/2016

AREA
3.8 Ha

EXPOSURE
South-East

BOTTLING
PROCESS
10/04/2018

GROUND
Oolitic limestone and marl

CONSERVATION
POTENTIAL
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 16 months. No filtration or fining is performed.



TASTING NOTES

The color is garnet red, quite intense. The nose has notes of red and black fruits with a slight spicy touch. In the mouth, the wine is silky, greedy, the tannins are present but very soft.