

Santenay

Clos du clos Genet

2017

PLOT

Santenay

GRAPE

Pinot Noir

HARVEST

08/09/2017

AREA

0,53 Ha

EXPOSURE

South-West

BOTTLING PROCESS

12/12/2018

GROUND

Brown limestone and Marl

CONSERVATION POTENTIAL

5 to 10 years

VINIFICATION

The Clos Genet is a climat of 8.23 ha. It comes from the family of the same name. The particularity of the Domaine Jessiaume plot lies in the fact that its vines are enclosed within a Clos separated from the rest of Clos Genet. It is therefore called Clos du Clos Genet.

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 (25% new oak) for 14 months. No filtration or fining is performed.



TASTING NOTES

Ruby red color. Intense fruity nose and mouth almost iodized, with certain minerality. Finish, sour cherry and jammy fruit. A wine combining "candy" and a touch of minerality