

Santenay

Clos du clos Genet

2021

PLOT	GRAPE	HARVEST
Santenay	Pinot Noir	29/09/2021
AREA	EXPOSURE	BOTTLING PROCESS
0,53 Ha	South-West	12/12/2022
GROUND		CONSERVATION POTENTIAL
Brown limestone and Marl		5 years



TASTING NOTES

A clear bright pale ruby purple. The bouquet has an earthy quality compared to the more floral Cassière. A little more substance and perhaps more what is expected of village Santenay. It is in the mouth that the class shows, with a wealth of ripe strawberry on the palate. Nonetheless destemmed. - Jasper Morris MW 2021 -

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 Jessaume 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 12 months. No fining is performed.