

Santenay IER Cru

La Comme
2020

PLOT	GRAPE	HARVEST
Santenay IER Cru	Pinot Noir	03/09/2020
AREA	EXPOSURE	BOTTLING PROCESS
0.18 Ha	South-East	13/01/2022
GROUND	CONSERVATION POTENTIAL	
Oolitic limestone and marl	5-10 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 (100% 1 year old oak) for 12 months. No fining is performed.



TASTING NOTES

Good depth of colour but not approaching saturated. A narrow nose with, slightly acidulated, darker fruit at the top and much width of generous, perfumed, fruit at the base. Another level of sophistication again, ultra-fine grained tannin that has no dryness. Plush texture but not fat. A great mouthfeel. Broader finishing with a little more length and energy too. Excellent wine - great Comme! -
BURGUNDY REPORT 2020 Bill Nanson -