

Santenay IER Cru

La Comme
2021

PLOT
Santenay IER Cru

GRAPE
Pinot Noir

HARVEST
23/09/0021

AREA
0.18 Ha

EXPOSURE
South-East

BOTTLING
PROCESS
12/12/2022

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 (100% 1 year old oak) for 12 months. No fining is performed.



TASTING NOTES

Ripe pomegranate and red cherry fruit aromas with herbal and floral notes and a touch of earthy complexity. The structure is supple but fresh, with somewhat grippy tannins that draw the wine to a lovely finish. - Decanter 2021 - Charles Curtis MW -