

Santenay IER Cru

La Comme
2022

PLOT
Santenay IER Cru

GRAPE
Pinot Noir

HARVEST
06/09/2022

AREA
0.18 Ha

EXPOSURE
South-East

BOTTLING
PROCESS
18/01/2024

GROUND
Oolitic limestone and marl

CONSERVATION
POTENTIAL
5-8 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

Fresh pale to mid purple. The nose has a lot of elegance. Vivid, charming crunchy fruit, a little touch of fresh orange in the primary red fruit, an attractive lighter personality with good length. NM 89-91