

Santenay IER Cru

Les Gravières

2018

PLOT

Santenay Ier Cru

GRAPE

Pinot Noir

HARVEST

02/09/2018

AREA

3.8 Ha

EXPOSURE

South-East

BOTTLING PROCESS

10/02/2020

GROUND

Oolitic limestone and marl

CONSERVATION POTENTIAL

8-15 years

VINIFICATION

Les Gravières is a broad climat of 29.46 ha. Its name speaks for itself, the soil is rich in gravel and limestone from the Combe de Saint-Aubin. The Domaine Jessiaume is the largest owner of Gravières. The plot is historic for the domaine.

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 (20% new oak) for 15 months. No filtration or fining is performed.



TASTING NOTES

The nose has aromas of red fruits and spice. We can also smell a hint of oak. The mouth is full-bodied with a great maturity. The tannins are round. The finish is long on the red fruits.