

Santenay IER Cru

Les Gravières

2022

PLOT

Santenay Ier Cru

GRAPE

Pinot Noir

HARVEST

05/09/2022

AREA

3.8 Ha

EXPOSURE

South-East

BOTTLING PROCESS

18/01/2024

GROUND

Oolitic limestone and marl

CONSERVATION POTENTIAL

5-10 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 (25% new oak) for 14 months. No fining is performed.



TASTING NOTES

Ruby red color, the nose presents notes of red fresh and jammy fruits as well as a hint of spices. The palate is generous, with some tannins but rather silky and elegant. DE 94 / JM 91-93