

Santenay 1er Cru NUMERUS CLAUSUS

Les Gravières

2020

PLOT	GRAPE	HARVEST
Santenay 1er Cru	Pinot Noir	30/08/2020
AREA	EXPOSURE	BOTTLING PROCESS
3.8 Ha	South-East	24/02/2022
GROUND		CONSERVATION POTENTIAL
Oolitic limestone and marl		15 to 20 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 (35% new oak) for 14 months. No fining is performed. Only the best barrels from this old vine are preserved.



TASTING NOTES

Ripe black plum fruit, with engagingly earthy notes on the nose and a pleasantly brambly edge. There is impressive richness and depth here, with firm tannins and plenty of extract - no one in search of value should overlook this serious wine. - DECANTER Charles Curtis MW - Tasted 10 Nov 2021 - TOP Côte de Beaune 2020 en primeur wines -