

# Santenay

La Cassière

2021

## GRAPE

Pinot Noir

## HARVEST

24/09/2021

## BOTTLING PROCESS

12/12/2022

## CONSERVATION POTENTIAL

5 years

## VINIFICATION

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 12 months. No fining is performed.



## TASTING NOTES

Slightly more colour. This nose with more width but less obviously easy to find the components. Fuller, silkier, sweeter fruit - more impressive balance here for sure. Good length too. That's a very good wine. - Burgundy Report 2021 - Bill Nanson -