

# Santenay

La Cassière

2022

GRAPE  
Pinot Noir

HARVEST  
06/09/2022

BOTTLING  
PROCESS  
17/01/2024

CONSERVATION  
POTENTIAL  
4-6 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

In a very elegant Santenay style, the wine presents notes of fresh red fruits and silky tannins. The palate, long, has a nice freshness.  
JM 87-90 / NM 89-91 / DE 94