

Santenay

2019

GRAPE
Chardonnay

HARVEST
16/09/2019

BOTTLING
PROCESS
06/01/2021

CONSERVATION
POTENTIAL
5 years

VINIFICATION

After directly pressing the whole grapes the juice is transferred to stainless tanks. The must is then put in oak barrels by gravity and naturally starts the alcoholic fermentation. The aging occurs on the lees for 12 months (20% of new oak).



TASTING NOTES

The nose has a nice energy with woody and exotic notes (litchi, white flowers). The palate is rich, thin and well balanced with a juicy acidity.