

# Santenay

2020

GRAPE  
Chardonnay

HARVEST  
29/08/2020

BOTTLING  
PROCESS  
12/01/2022

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) and then 4-6 months in steel tanks.



## TASTING NOTES

Aromatic nose with floral aromas and hints of exotic fruits. The mouth has a great energy with a good acidity. The finish is saline.