

Santenay

2022

GRAPE
Chardonnay

HARVEST
02/09/2022

BOTTLING
PROCESS
16/01/2024

CONSERVATION
POTENTIAL
3-5 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

Harmonious wine, the nose shows notes of elegant white fruits. The palate is long with a good balance. JM 89-90