

Santenay

2023

GRAPE
Chardonnay

HARVEST
16/09/2023

BOTTLING
PROCESS
24/01/2025

CONSERVATION
POTENTIAL
7 years

VINIFICATION

After direct whole-harvest pressing and settling in vats, the must is transferred directly to oak barrels. Alcoholic fermentation then begins naturally. The wine is aged on the lees in the same barrels for 12 months (20% new wood), followed by 4 to 6 months in vats.



TASTING NOTES

A harmonious wine, with elegant white fruit notes on the nose. Long and well-balanced on the palate.