

Santenay

Clos du clos Genet

2017

PLOT	GRAPE	HARVEST
Santenay	Pinot Noir	08/09/2017
AREA	EXPOSURE	BOTTLING PROCESS
0,53 Ha	South-West	12/12/2018
GROUND		CONSERVATION POTENTIAL
Brown limestone and Marl		5 to 10 years



TASTING NOTES

Ruby red color. Intense fruity nose and mouth almost iodized, with certain minerality. Finish, sour cherry and jammy fruit. A wine combining "candy" and a touch of minerality

VINIFICATION

The Clos Genet is a climat of 8.23 ha. It comes from the family of the same name. The particularity of the Domaine Jessaume plot lies in the fact that its vines are enclosed within a Clos separated from the rest of Clos Genet. It is therefore called Clos du Clos Genet.

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 14 months. No filtration or fining is performed.