

Santenay

Clos du clos Genet

2018

PLOT

Santenay

GRAPE

Pinot Noir

HARVEST

05/09/2018

AREA

0,53 Ha

EXPOSURE

South-West

BOTTLING PROCESS

09/12/2019

GROUND

Brown limestone and Marl

CONSERVATION POTENTIAL

5-7 years

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 Jessiaume 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 12 months. No filtration or fining is performed.



TASTING NOTES

The nose is rich with aroma of black fruits, blackberry and blackcurrant. The first impression is freshness. Then, the mouth is round with a lot of energy. The finish is silky and long.