

# Santenay

Clos du clos Genet

2022

## PLOT

Santenay

## GRAPE

Pinot Noir

## HARVEST

06/09/2024

## AREA

0,53 Ha

## EXPOSURE

South-West

## BOTTLING PROCESS

18/01/2024

## GROUND

Brown limestone and Marl

## CONSERVATION POTENTIAL

5-8 years

## TASTING NOTES

The Santenay Clos du Clos Genet 2022 from Domaine Jessiaume boasts a deep ruby red color. On the nose, it captivates with its complex aromas of ripe red fruits, such as cherry and strawberry, enhanced by floral and slightly spicy notes. On the palate, it offers an elegant and velvety texture, with fine tannins and a lovely freshness that perfectly balances the wine. The finish is long and harmonious, leaving a lasting impression of finesse and complexity. A refined and expressive wine, promising excellent aging potential but already very pleasant to enjoy now. DE 94 / JM 88-91 / NM 88-90

## 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 fining is performed.

