

# Santenay IER Cru

La Comme  
2019

PLOT  
Santenay IER Cru

GRAPE  
Pinot Noir

HARVEST  
17/09/2019

AREA  
0.18 Ha

EXPOSURE  
South-East

BOTTLING  
PROCESS  
07/01/2021

GROUND  
Oolitic limestone and marl

CONSERVATION  
POTENTIAL  
5-7 years

## VINIFICATION

La Comme is a climat of 21.61 ha located in Santenay. In continuation of the Combe de Saint-Aubin, the hilly situation Climat gave it its name: "Comme"

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 (100% 1 year old oak) for 12 months. No fining is performed.



## TASTING NOTES

The nose has notes of small red fruits and cherry liqueur. The wine is accessible, round and delicious with a touch of caramel.