

Santenay IER Cru

La Comme
2023

PLOT
Santenay IER Cru

GRAPE
Pinot Noir

HARVEST
14/09/2023

AREA
0.18 Ha

EXPOSURE
South-East

BOTTLING
PROCESS
24/01/2025

GROUND
Oolitic limestone and marl

CONSERVATION
POTENTIAL
10 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 cellar, the grapes are destemmed and vatted directly. A 5-day pre-fermentation cold maceration is followed by spontaneous fermentation. This is followed by a 3-week vatting period. The wine is then aged in oak barrels (100% 1-wine barrels) for 12 months. No fining is carried out.



TASTING NOTES

Moderately intense pale violet color. Very elegant nose. Lively, charming fruit, crisp, a touch of fresh orange, the wine has a lovely personality on the lightness and good length.