

# Santenay 1er Cru NUMERUS CLAUSUS

Les Gravières

2021

## PLOT

Santenay 1er Cru

## GRAPE

Pinot Noir

## HARVEST

26/09/2021

## AREA

3.8 Ha

## EXPOSURE

South-East

## BOTTLING PROCESS

12/12/2022

## GROUND

Oolitic limestone and marl

## CONSERVATION POTENTIAL

10-15 years

## VINIFICATION

Les Gravières is a broad climat of 29.46 ha. Its name speaks for itself, the soil is rich in gravel and limestone from the Combe de Saint-Aubin. The Domaine Jessiaume is the largest owner of Gravières. The plot is historic for the domaine.

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 (35% new oak) for 14 months. No fining is performed. Only the best barrels from this old vine are preserved.



## TASTING NOTES

The wine has significantly more ripeness and depth of blackberry fruit flavours along with marvelous nuances of earth and mineral, liquorice and clove, leather, and menthol on the nose. There is a lovely supple density on the palate and imposing length. Impressive wine by any standard. - Decanter 2021 - Charles Curtis MW -