

Santenay

La Cassière

2022

GRAPE

Pinot Noir

HARVEST

06/09/2022

BOTTLING PROCESS

17/01/2024

CONSERVATION POTENTIAL

4-6 years

VINIFICATION

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.



TASTING NOTES

In a very elegant Santenay style, the wine presents notes of fresh red fruits and silky tannins. The palate, long, has a nice freshness.
JM 87-90 / NM 89-91 / DE 94