



Santenay Blanc 2018 6x75cl

Winemaker Notes

A blend from selected vineyard plots spread across just over one hectare of vineyards. The plots are a mix of those sited on top of the hill above Santenay-le-Haut and from the foot of the hill close to the Premier Cru Passetemps, the combination of which leads to a rich and mineral focussed wine.

Vineyard

A blend from selected vineyard plots spread across just over one hectare of vineyards. The plots are a mix of those sited on top of the hill above Santenay-le-Haut and from the foot of the hill close to the Premier Cru Passetemps.

Winemaking

Fermentation takes place in oak barrels, after which the wine is aged in casks for 12 months before being bottled

Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff



Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13.50%

Residual Sugar

1 g/l

pH

3.21

Total Acidity

5.96 g/l

Drinking Window

2024 - 2028

Tasting Guide



Tasting note printed

22/02/2025