



Grapes  
100% Chardonnay

Region/Appellation  
Côte de Beaune

Alcohol by volume  
13.00%

Residual Sugar  
less than 2g/l g/l

pH  
3.22

Total Acidity  
6.688722 g/l

Drinking Window  
2023 - 2030

Tasting Guide  
1 2 3 4 5 6 7 8  
Dry Medium Sweet

Tasting note printed  
18/12/2024

# Santenay Blanc 2020

## 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

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

## Food match

Grilled and Roasted White Meats

Chicken and mushroom stroganoff

