



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

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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



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



Tasting note printed

22/02/2025