



# Santenay Clos de Malte Blanc

2013

## Grapes

100% Chardonnay

## Region/Appellation

Côte de Beaune

## Alcohol by volume

13.00%

## Residual Sugar

less than 2 g/l

## pH

3.26

## Total Acidity

6.41 g/l

## Drinking Window

2023 - 2033

## Tasting Guide



## Tasting note printed

23/12/2024

## Winemaker Notes

The white Santenay Clos de Malte is a rich and structured wine. It is elegant and fresh, with fruity, citrusy aromas and a hint of woody notes.

## Vineyard

The village of Santenay is located in the southern part of the Côte de Beaune, just after Chassagne Montrachet. The Clos de Malte is a 7 ha "Monopole" (Louis Jadot is the sole owner) situated on the "climat" Sous la Fée at the foot of the Montagne des Troix Croix. The Santenay Clos de Malte is mainly planted with Pinot Noir with a small hectare of Chardonnay situated on soil of limestone and clay.

## Winemaking

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

## Vintage

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013. But capricious Mother Nature had other ideas. Defying all weather forecasts, she never let up. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested. Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

## Food match

Grilled and Roasted White Meats

Perfect with roast chicken and all the trimmings.

