



Santenay Clos de Malte Rouge 2013 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

12.50%

Residual Sugar

less than 2 g/l

pH

3.57

Total Acidity

5.44 g/l

Drinking Window

2024 - 2033

Tasting Guide



Tasting note printed

21/07/2024

Winemaker Notes

An elegant red wine with aromas of red fruit and earthy notes, with a bright colour lovely depth and firm tannins on the fruity finish.

Vineyard

The 'Clos de Malte' is a 7ha 'Monopole' (Louis Jadot is the sole owner) situated on the 'climat' Sous la Fée at the foot of the Montagne des Trois Croix. The Santenay Clos de Malte is mainly planted with Pinot Noir with a small hectare of Chardonnay situated on very damp limestone and clay soil.

Winemaking

Fermentation takes place in tanks for 3 to 4 weeks, after which the wine is aged in barrel 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. 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 Red Meats

Rack of lamb with a herb crust

