



Santenay Clos de Malte Rouge 2019 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

14.00%

pH

3.48

Total Acidity

5.67 g/l

Drinking Window

2024 - 2030

Tasting Guide



Tasting note printed

23/12/2024

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

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Grilled and Roasted Red Meats

Rack of lamb with a herb crust, beef wellington, game dishes or mushroom quiche.

