



# Santenay Clos des Gatsulards

## 2013 6x75cl

### Grapes

100% Pinot Noir

### Region/Appellation

Côte de Beaune

### Alcohol by volume

12.50%

### Residual Sugar

less than 2 g/l

### pH

3.53

### Total Acidity

5.46 g/l

### Drinking Window

2024 - 2033

### Tasting Guide



### Tasting note printed

22/07/2024

### Winemaker Notes

Clos des Gatsulards vineyard is situated on a steep, south-facing slope with good sun exposure and, due to its higher position, also has a slightly windier location which creates the perfect growing conditions for this pretty wine with red berry aromas and some minerality from the stony soils.

### Vineyard

The soil is very stony and steep, rather difficult to work. It is south orientated and therefore warms up very quickly. It is also quite a windy place.

### Winemaking

Hand harvested, the grapes are then hand sorted and lightly pressed. Maceration takes place in open wood and steel vats for three to four weeks. The wine is punched down twice a day during fermentation. Maturation lasts 18 months in oak, of which a third is new.

### 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

Try with meat fondue

