



Santenay Clos des Gatsulards

2014 6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Beaune

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.57

Total Acidity

5.8 g/l

Drinking Window

2024 - 2034

Tasting Guide



Tasting note printed

24/02/2025

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

Conditions for 2014 started well before a violent hailstorm in June hit several communes in the Mâcon and Côte d'Or with devastating effects. Summer then continued to be unsettled but a period of dry weather in September returned the available grapes to good health and the grapes were harvested from 11th September onwards resulting in expressive red wines with intense freshness and elegant tannins.

Food match

Grilled and Roasted Red Meats

Try with meat fondue

